

Recommendations for Modifying the SFS Curriculum for Virtual Learning

Activity Name and Description	Location, page #	Common Rotation	Common Course	Food System Sector	Proposed Competencies	Virtual Learning Modifications	Time to Complete Modified Activity
Foundational Activity Conduct research and present an informational seminar about SRHFS for RDNs.	Curriculum pages 3-4	Foodservice, Clinical or Community	Dietetic Practice; Nutrition and Wellness in the Life Cycle	Overall Food System	CRDN 1.2, 1.4, 1.6, 2.1 FSK 6.1, 6.3, 6.5	Modify the 20-30-minute student seminar to web-based presentation, recorded video, or 1-page summary of the SRHFWS framework and action steps for RDNs	5-9 hours
Farm Tour Conduct statewide agriculture assessment and then compare and contrast farm practices by visiting two different farming operations.	Curriculum pages 5-8	Community rotation	Dietetic Practice; Principles of Food Prep; Food Purchasing	Production	CRDN 1.2, 1.4, 3.3 FSK 6.1, 6.3 FSP 6.1, 6.3	Virtual farm tours are available online from National Agriculture in the Classroom , FarmFood360 and the U.S. Dairy Alliance	4-6 hours
School Foodservice Program Visit and interview a district foodservice director in a school district. Write a parent newsletter article promoting school meals.	Curriculum pages 9-11	Foodservice or community rotation	Principles of Food Prep; Experimental Foods; Food Production	Processing	CRDN 1.2, 1.3, 2.2 FSK 6.1, 6.6	In-place of interviewing the school foodservice director, the intern could research how schools are adapting to school closures during COVID-19 and ways in which they are providing meals to children. Write a 2-page paper summarizing the 1) problem, 2) solutions from 2+ school systems, and 3) compare the approach (distribution of food, communication).	6-9 hours

<p>Food Manufacturing Tour Tour a food manufacturing facility.</p>	<p>Curriculum pages 12-15</p>	<p>Foodservice rotation</p>	<p>Business Management; Experimental Foods; Food Production</p>	<p>Processing</p>	<p>CRDN 3.3 FSK 6.6 FSP 6.2</p>	<p>Intern could schedule interviews with food manufacturers over the phone. Intern could use their contacts to find a food manufacturer available to use Face Time or Google Hangouts for a virtual visit. Intern could visit a food manufacturing website and view a virtual tour online.</p>	<p>4-6 hours</p>
<p>Federal Food Distribution Become familiar with federal food distribution programs and conduct an analysis of how two federal food distribution programs operate locally.</p>	<p>Curriculum pages 16-18</p>	<p>Foodservice, Clinical or Community</p>	<p>Community Nutrition; Wellness;</p>	<p>Distribution</p>	<p>CRDN 1.2, 1.3, 3.3, 3.4 FSP 6.4, 6.8, 7.3</p>	<p>Modify the 20-30-minute student seminar to web-based presentation, recorded video, or 2-page summary of the federal food distribution program and include how they are adapting during the COVID-19 response</p>	<p>8-10 hours</p>
<p>Menu Analysis Analyze an existing menu at a foodservice establishment. Provide recommendations for improvements. Develop an educational tool to promote the revised menu items.</p>	<p>Curriculum pages 19-20</p>	<p>Clinical or Foodservice</p>	<p>Experimental Foods; Quantity Food Production</p>	<p>Preparation</p>	<p>CRDN 3.3, 3.5, 3.7, 3.10, 4.6, 4.8 FSP 6.9</p>	<p>In-place of talking with a manager, find a menu on a retail establishment website to conduct the menu analysis</p>	<p>8-10 hours</p>

<p>Food Preservation and Food Safety Workshop Develop and present a workshop on food preservation and food safety techniques using seasonal foods</p>	<p>Curriculum pages 21-23</p>	<p>Community</p>	<p>Quantity Food Production</p>	<p>Preparation</p>	<p>CRDN 3.3, 3.4, 3.5, 3.7, 4.8 FSP 7.2</p>	<p>Develop a web-based workshop through a virtual meeting platform (such as Zoom or WebEx) or record a video for YouTube or with Facebook Live</p>	<p>10-12 hours</p>
<p>CDC Healthier Food Retail Assessment Conduct a healthier food retail assessment in your community</p>	<p>Curriculum pages 24</p>	<p>Community</p>	<p>Community Nutrition and Wellness; Medical Nutrition Therapy</p>	<p>Retail</p>	<p>CRDN 1.3, 2.2, 4.6 FSK 6.3, 6.5 FSP 7.1</p>	<p>Conduct a community food retail assessment by a windshield tour. Drive through a community to assess the food outlets available (restaurant, grocers, corner store, food pantry). Students can also do a ‘virtual’ drive using Google Maps and searching for “food outlets”</p>	<p>5 hours</p>
<p>Merchandising Create an endcap display in partnership with a retail establishment. Endcap will include products from at least three different department</p>	<p>Curriculum pages 25-27</p>	<p>Foodservice or community</p>	<p>Community Nutrition; Seminar; Advanced Nutrition</p>	<p>Retail</p>	<p>CRDN 1.3, 3.3, 3.5, 3.7, 4.8</p>	<p>Select a retail establishment that offers online ordering (grocery pick-up/delivery). Create an advertisement that promotes healthy food choices to be displayed during the ordering process.</p>	<p>6-9 hours</p>

<p>Consumer Food Waste Explore personal consumption habits and identify one or more strategies that lead to less wasted food. Deliver food waste presentation to target audience.</p>	Curriculum pages 28-29	Foodservice, community	Dietetics Counseling; Life Cycle Nutrition	Consumption	CRDN 3.4, 3.6, 4.6 FSK 6.3	Modify the presentation to a web-based platform	4 hours (in addition to logging food waste)
<p>Food Waste Audit Explore foodservice systems food waste by conducting a food waste audit in an institutional setting (school, university, hospital, nursing home).</p>	Curriculum pages 30-31 (plus excel audit form)	Foodservice	Institutional Purchasing; Experimental Foods	Waste Management	CRDN 4.6 FSK 6.6 FSP 6.6, 6.8, 7.4	Not applicable for distance learning	
<p>Food Policy and Nutrition Care Process As a group with fellow interns, investigate how food policy is addressed in your community. Develop a community action plan or proposal and use the Nutrition Care Process to guide.</p>	Curriculum pages 32-34	Foodservice or community	Dietetics Practice; Community Nutrition; Advanced Nutrition	Overall Food System	CRDN 2.3, 2.9, 2.14, 4.6 FSK 6.4, 6.7 FSP 6.5, 7.1	<p>Modify for an individual student to complete on their own by researching food policy online. Consider coming together virtually with a group of students to discuss reflection questions. Zoom and WebEx are excellent platforms for virtual gathering</p> <p>OR</p> <p>Complete the Academy's <u>Gaining Ground Webinar</u></p>	8-10 hours

<p>Capstone Project Prepare a professional presentation describing your Food Systems Supervised Curriculum experience and describe the various recommendations they have posed throughout the curriculum activities to impact the sustainability, resilience, or health of food systems sector(s)</p>	<p>Curriculum pages 35-36</p>	<p>Capstone or final class day</p>	<p>Seminar; Advanced Nutrition</p>	<p>Overall Food System</p>	<p>CRDN 1.6, 2.2, 3.1, 3.4, 4.6 FSP 6.2, 6.3, 7.3</p>	<p>Modify to a 3-5-page paper</p>	<p>10-15 hours</p>
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