



UNIVERSITI TEKNOLOGI MARA

HTF521: INSTITUTIONAL AND THERAPEUTIC MEALS PRODUCTION

Course Name (English)	INSTITUTIONAL AND THERAPEUTIC MEALS PRODUCTION APPROVED		
Course Code	HTF521		
MQF Credit	2		
Course Description	This course is designed to prepare students for employment in the rapid growing of foodservice industry. The syllabus seeks to change attitudes and to improve the health status of both the individual and the community. Students will have the opportunity to integrate their knowledge and understanding in nutrition, food science and other related disciplines to develop and modify food products for different age groups after considering nutrition and health implications. The students also will have the chance to reproduce and propose suitable therapeutic diets based on patient needs for various diseases/disorders.		
Transferable Skills	Practical skills Communication		
Teaching Methodologies	Lab Work, Supervision, Peer Practice		
CLO	<p>CLO1 Reproduce a flexible and nutritious institutional menu and the selected therapeutic meals proposed by the Ministry of Health in Malaysia as part of the treatment of a medical condition.</p> <p>CLO2 Present ideas verbally or written related to the proposed menus with values and professionalism.</p> <p>CLO3 Demonstrate autonomous learning using nutrition concept and application in meal preparation.</p>		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"> <tr> <td>Recommended Text</td> <td> <ul style="list-style-type: none"> • Greenfield, H. 2013, <i>Food composition data: Production, management and use</i>, Springer Science & Business Media. • Haber, D. 2016, <i>Health promotion and aging 7th Edition: Practical applications for health professionals.</i>, 7TH Ed., Springer Publishing Company • Nestle, M. 2013, <i>Food politics: How the food industry influences nutrition and health.</i>, University of California Press. • DeBruyne, L.K., Pinna, K. and Whitney, E. N. 2015, <i>Nutrition and diet therapy</i>, 9th Ed., Cengage Learning • Rofles, S. R., Pinna, K. and Whitney, E. 2016, <i>Understanding normal and clinical nutrition.</i>, Cengage Learning </td> </tr> </table>	Recommended Text	<ul style="list-style-type: none"> • Greenfield, H. 2013, <i>Food composition data: Production, management and use</i>, Springer Science & Business Media. • Haber, D. 2016, <i>Health promotion and aging 7th Edition: Practical applications for health professionals.</i>, 7TH Ed., Springer Publishing Company • Nestle, M. 2013, <i>Food politics: How the food industry influences nutrition and health.</i>, University of California Press. • DeBruyne, L.K., Pinna, K. and Whitney, E. N. 2015, <i>Nutrition and diet therapy</i>, 9th Ed., Cengage Learning • Rofles, S. R., Pinna, K. and Whitney, E. 2016, <i>Understanding normal and clinical nutrition.</i>, Cengage Learning
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Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		