Fontbonne University

FCS 546/547 Supervised Practice

Employee In-service Training Assignment Guidelines

Requirement – Develop, conduct and evaluate an employee in-service

1. Discuss with preceptor usual procedures for in-service training, preferred date(s), location, time(s), length, and specific topic needs.

I met with my receptor and introduced my assignment topic. She approved it and connected me with one of the supervisors. We set the time and location of my presentation. I started my presentation to employees as mentioned the eight common food allergies as interdiction, and them I mentioned that one of these allergies is gluten.

My objectives:

1. The employees to be able to handle a gluten-free diet in the kitchen with an accuracy of 80%
2. Avoiding gluten-free from cross-contamination with an accuracy of 90 %
3. Increase the catering associate about food allergies and its effect on Patients.

My evaluation method was through questions. I asked questions to assist the audience in knowing about gluten allergies. there are the questions I asked:

 What do you know about food allergy?

Are you or anyone you knew to have a food allergy?

Do you know what is gluten'?

What food contains gluten?

How do you handle gluten in the kitchen for gluten allergies?

The structure of the lecture was as the following:

* Start by introducing myself and the reason I am talking about this topic.
* Assess my audient knowledge about the topic.
* Take about the most common food allergies.
* Gluten is one of the most common food allergies.
* The reaction to gluten allergies
* How to handle it in the kitchen
* Show photos and video about
* how to handle food I kitchen to avoid cross-contamination.
* Ask if they have any questions for me

I assessed my audience's knowledge by asking the questions. I used questions as an evaluation method. My first question was, Do you or a family member have an allergy that you would like to share with us? What do you know about gluten allergy? They did participate in and shared their allergies. They also shared their knowledge about gluten. I also shared with them the importance of this topic, especially in the hospital kitchen. This topic is important in the hospital kitchen. People are already sick, so we need to keep them form an allergy reaction. It is an essential role in the kitchen to keep the patient away from allergy reactions, which might worsen their sickness. Some of them understand the importance of the subject, but their barriers are the time pressure.

Six catering associates and two kitchen supervisors attended my presentation. My presentation went as planned, and it was interesting. Employees liked the presentation and the topic the reason I knew that because they interacted with me. When I asked about who have allergies, they shared their allergies with me. Each one of them has a different kind of allergy. The most interesting one is the nickels. Another reason I thought they liked the presentation is, they talked and laughed and commented on the video I played.

<https://www.youtube.com/watch?v=q3up769Jhow>

My strategy to teach them is to show the mistake done and them the correct way. The video I chose did show it both the wrong way them the right way of handling gluten allergies in the kitchen by avoiding cross-contamination. I also explained the reason this topic is essential in the hospital because Pt is already sick; it is the kitchen responsibility to prevent an allergic reaction.

I have a picture to have visual while and explanting. I also have a u-tube video to show on my computer.

This presentation is in the kitchen entrance. The staff is very busy, so my presentation needs to be quick and straightforward. I considered the cultural differences and education level, so I had mostly photos and limited my words explanation. I also showed a video to simplify and summarize my massage. I also shared the plat need to be changed. In case of the mistake of placing an item that contains gluten, a new plate needs to be made. Never remove the gluten item because some people have severe allergies. In severe cases, food should not even touch the allergens. The reason I mentioned that they need to change the whole plate is I noticed a few mistakes while I was checking tray for allergies. there was bread on the plate, and the receipt has gluten-free on it