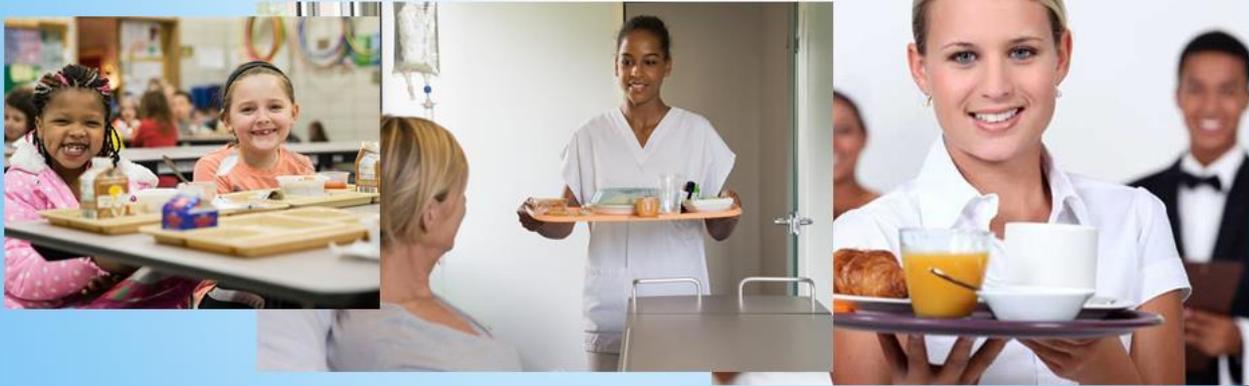


DIPLOMA IN FSW (FOOD SERVICE WORKER) **16 weeks program**



Shortest path for SUCCESS



SPRINGFIELD COLLEGE
of Healthcare, Management & Technology

**Springfield College of Healthcare, Management
and Technology**

A Door to the Brighter Future

We care for your professional success!!

Springfield College of Healthcare, Management and Technology (SCHMT) is a registered private career college of Ontario, Canada under the Private Career Colleges Act, 2005. We are a Canadian owned private Career College with its primary campus suitably located in Brampton, serving the communities of GTA with quality education to its students. We provide high standard, performance based, hands-on career training programs for the students of GTA and other parts of Ontario. At Springfield College, we are leading provider of Career Training Diploma, Certificate and Continuing Education Programs with prime mission of changing lives by providing our students with quality standard and industry specific career training in their respective fields of choice. We are committed to building your career today and tomorrow by assisting and guiding you in every stage in the process of your career building through systematic and practical approach.

Your Career is in Your Hands

Your Career choice and college selection are few among the most important decisions of your life.

Hence, making right decision is the key to success!!



The programs at Springfield College are both- Vocational or job market-oriented as well as Non- vocational, to upgrade the existing knowledge and skills in various professional fields. Our Career training programs comprise Diploma programs in Food Service Worker and Medical Office Administration and various other short term certification programs in the field of Health Care and Nutrition. Our courses and programs reveal the most up-to-date knowledge and information available in present day job markets, and target occupations in demand in the respective career fields. Our courses are taught by very well experienced and highly qualified instructors knowledgeable about job market trends, industry best practices, and have updated academic and working experience, who are always eager to help students with their expertise in developing multifaceted personality to succeed the career challenges of today's competitive job market in the most competent way.

**Your Career
Success is our
Aim.**

*Our career services
will help you prepare
for your job search and
professional success.*

Whether you are interested in a diploma program or any other professional course,



there will be a program that fits your requirements and desires. We are always there to guide you and provide you with support and encouragement to enhance your learning experience and help you reach your career goals in fields of your choice.

How can we help you?

The SCHMT provides the students with an opportunity to develop and enhance their skills for job placement competitiveness.

We at Springfield College have a great team of knowledgeable and passionate Campus Administrator, Course Counselor and Instructors who work in harmony and with complete dedication for the betterment of the students. Our course counselor will help you to select the course best suitable to you and our dedicated, highly qualified, Industry expert Instructors will put all their hard work and expertise to help you achieve the skills and knowledge

Create Path of Your Own Success

“Life isn't about finding yourself. Life is about creating yourself.”

George Bernard Shaw



Gain control of your career

Land a job in your field of interest with accredited classroom-based training courses

necessary to get a better chance to land a well-deserved career in the field of healthcare. Taking it a step further beyond training and education, our placement services will be the perfect complement to your new skill set. We provide professional assistance and guidance to you in the placement as well as finding the right job for you!

Our programs are specifically designed and developed with intent to provide the latest techniques and requirements as per the demands by today's industry and employers. We provide and prepare students with all necessary skills and knowledge to act in accordance to the career opportunities and successfully face the challenges associated with ever changing job market scenario.



FOOD SERVICE WORKER(FSW) DIPLOMA PROGRAM

Program Highlights

Food Service Workers are notable members of the health care system especially as the long-term care interdisciplinary system and dietary departments of health care setups, they share responsibilities to deliver quality nutrition care and service to their clients. The Food Service Worker program at Springfield College has been designed with expert knowledge of food service industry and skill expertise in the field to prepare the students to acquire all needed information and skill set for employment in food service in a Canadian health care setting. The program includes the skills and knowledge of the workings of a kitchen in a health care setup, sanitation and specialized food preparation techniques.

Academic Requirements

Ontario Secondary School Diploma (OSSD) or equivalent, or mature student status (19 years or older)



Practicum Placement Requirements (Optional for FSW program)

Prior to attending each practicum Placement, students are required to:

- Provide an annual clear police check with vulnerable sector screening
- Complete a pre-clearance health form by a physician stating that you meet the health requirements of legislated acts, ministry guidelines and agency policies
- Necessary vaccination recommended by a facility of placement

Knowledge and skills achievement

The program will cover subjects including communication, customer service, safe food-handling, safety and sanitation, nutrition, kitchen preparation and food and beverage service. As this program has been developed to meet the Ministry of Health and Long-Term Care regulations, with input from professional organizations and health care employers, it ensures meeting the current government standards and employer requirements.

After the theory class/training in this FSW program, Springfield College provides an optional Practicum placement opportunity for 4 weeks duration to avail first hand work experience at a health care facility. The students may participate in this work experience field



placement in a health care facility arranged by the Springfield College. This aspect of the Food Service Worker program helps to provide students with practical experience that will allow them to apply classroom learning in real-world work situations.

Program Information

The FSW program at Springfield College is 16 weeks program with the understanding that the students will be able to attain the essential knowledge and skills to be effective members of an inter-professional health care team or the dietary department team. Those who are currently employed in the food service industry, hospitals or other health care institutions can also join this program to receive diploma or further their skills and knowledge.

Duration- 16 week program (400 hrs,)

Classes-Instructor-led

Practicum placement- Optional (placement opportunity Available)

Course- Full time

Schedule- Weekdays / Weekends (Morning, Afternoon or Evening Classes)

Duration- 4/5 hrs. daily



COURSE OUTLINE

English for Food Service- This module will prepare students to be effective communicators, possessing excellent reading, writing, speaking, and related skills, and be able to apply those skills to a variety of contexts, formats, and purposes in Food Service Industry.

Computer Technology & Application- This module provides the students with solid understanding of computer hardware and software components and introduces them to the use of a window-based operating system and related useful applications such as databases, presentation packages, the internet and e-mail. Students will operate computers independently, organize related files and folders, send and manage e-mails, and use the internet to research information.

Microsoft Office & Keyboarding Skills- This module provides the understanding of Microsoft Office applications such as word processing, spreadsheets, databases, and presentation packages.



Students will operate computers independently; produce professional looking documents, data sheets and presentations. It also helps students to develop correct typing techniques via lecture and typing tutor software. They learn how to use the keyboard, proper fingering positions, and how to type without looking at the keyboard.

Role of Food Service Worker - This Module prepares the students with the professional expectations of a food service worker, the roles and responsibilities, attitudes and management functions. Students will explore Food Service Operations, Quality Management, Risk Management, Ethical Issues, Standards, Legislation and regulations.

Sanitation & Safety - This module includes topics related with Hygiene, Factors of Foodborne Illness, Safe Food Handling Techniques, PPE, Legislation, Hazard Awareness, Safe Work Habits and WHMIS. It provides students with an understanding of the responsibilities and duties of the Food Service workers to maintain sanitation and safety at workplace.



Communication & Customer Service - This module focuses in helping the Food Service Worker developing effective written and verbal communication skills needed to interact with clients, residents, patients, co-workers, supervisors, other members of the health care team, external service providers and other agencies. Students will also learn how to apply their knowledge for excellent customer services.

Nutrition - This module provides students with understanding of basic principles of nutrition, healthy diets, and the role of food in the body, fitness, health, and disease. It also emphasizes scientific fundamentals of nutrition and metabolism throughout the lifespan. The students will learn the nutrition requirements throughout the life cycle and the importance of therapeutic diets. The various human body organs, involved in digestion and ingestion of food, are also covered in this module. Students also learn about essential principles of diet therapy and the importance of Special Diet therapies. It covers the types of diet modifications needed by residents in long term care facilities, including the standard and therapeutic nutritional requirements.

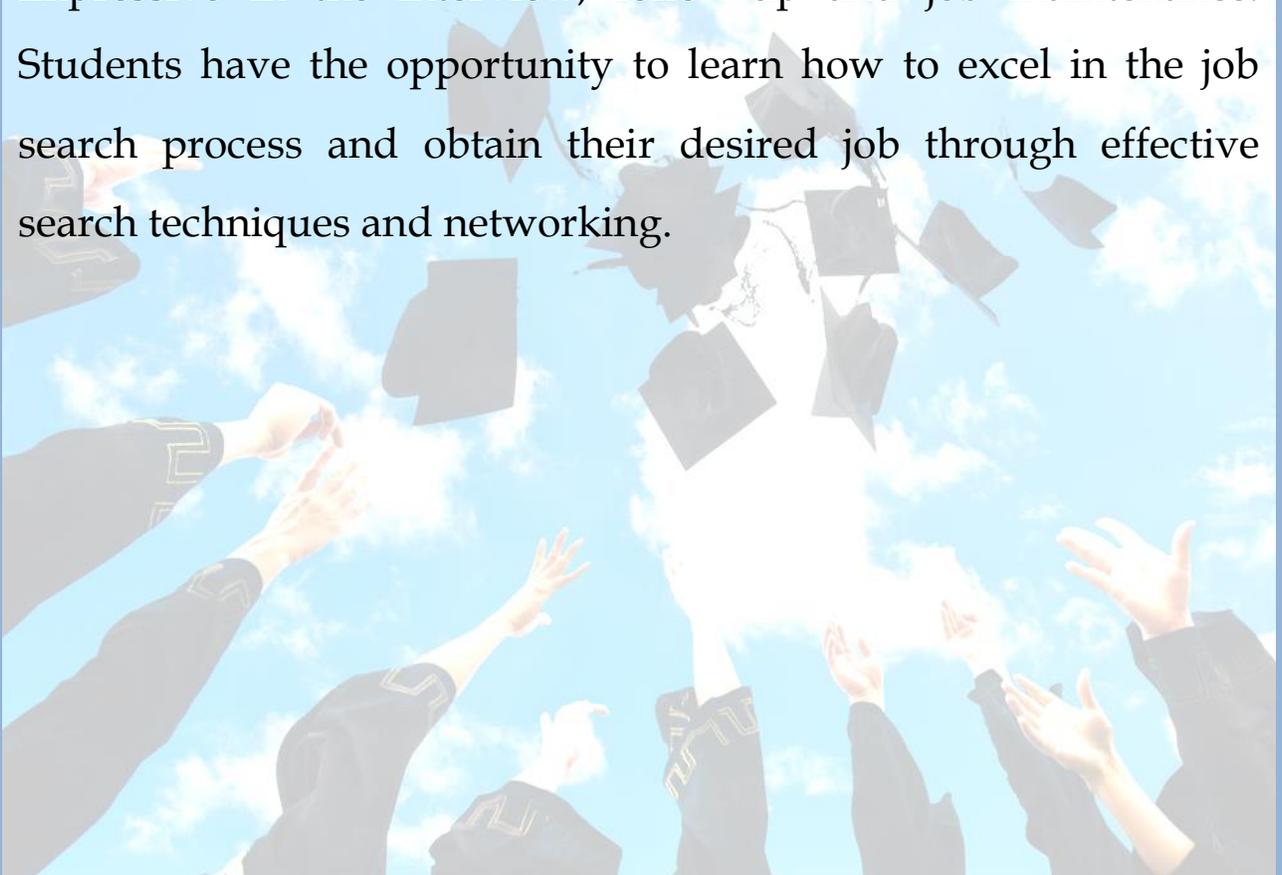


Kitchen Equipment & Food Preparation- This module discusses the various kitchen equipment and tools, different food preparation techniques and how it is important to prepare healthy food choices in food service industry. It allows students to cultivate practical skills that can be used in the preparation of healthy foods and covers information about the changes in food production and many conveniences that can be attributed to technological advances.

Food & Beverage Service- This course focuses on the philosophy and psychology of modern food service and technical skills (or the mechanics) of service. Students will experience a combination of service theory and various food and beverage service techniques, with emphasis on the concept of customer relations and the ways it impacts the modern food service, and the interpersonal skills needed to manage situations. Students will understand and appreciate the areas of service that are important as modern-day food service requirements. It also introduces basic knowledge of beer, wine and spirits. The students will learn about the legal responsibilities and obligations of serving alcohol in a licensed establishment.



Career & Employment Strategies in Food Service- This module provides an overall understanding of the Job Search and Job Maintenance Process. Students will learn about resume writing, cover letters, job searching, role of networking, how to be impressive in the interview, follow-up and job maintenance. Students have the opportunity to learn how to excel in the job search process and obtain their desired job through effective search techniques and networking.



Employment

- You can earn Between \$15 – \$30 and more
- Part time/Full time
- Work in health care facility
- Work in Food Service Industry
- Hospitals, Nursing Home, Retirement Home

Career Prospects and Opportunities

There are plentiful job opportunities for a Diploma holder of Food Service Worker. Food service supervisors supervise, direct and organize the activities of workers who prepare, portion and serve food. The FSW program at Springfield College train the students to work as a food service personnel in food service Industry, health care facility, or dietary departments.

The work opportunities include following, but not limited to-

- Hospitals and long-term care facilities
- Private clinics and nursing homes
- Retirement residences and Senior homes
- Dietary departments of hospitals
- Special-care homes and integrated-care facilities
- Fast-food preparer and kitchen helper
- Food counter attendant
- Dietary aide
- Cook's helper
- Hospital meal attendant
- Airline food assemble



Scholarships and Financial options

At Springfield College, we are more than eager to assist the students in every feasible way to achieve a dream career of their choice. We understand the financial inconveniencies and problems of the students who are aspiring higher educational and skills goals but may be unable to achieve them due to financial constraints. Hence, for the convenience of our students, we assist them finding out a financial plan to ease out their financial burdens. We do provide scholarship assistance to the eligible students.



Education is the Movement from Darkness to Light

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A Door to the Brighter Future

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