

Food System Thinking Model: Sorting Through The Complexity

Food systems are complex. These 13 components are common to all food systems.

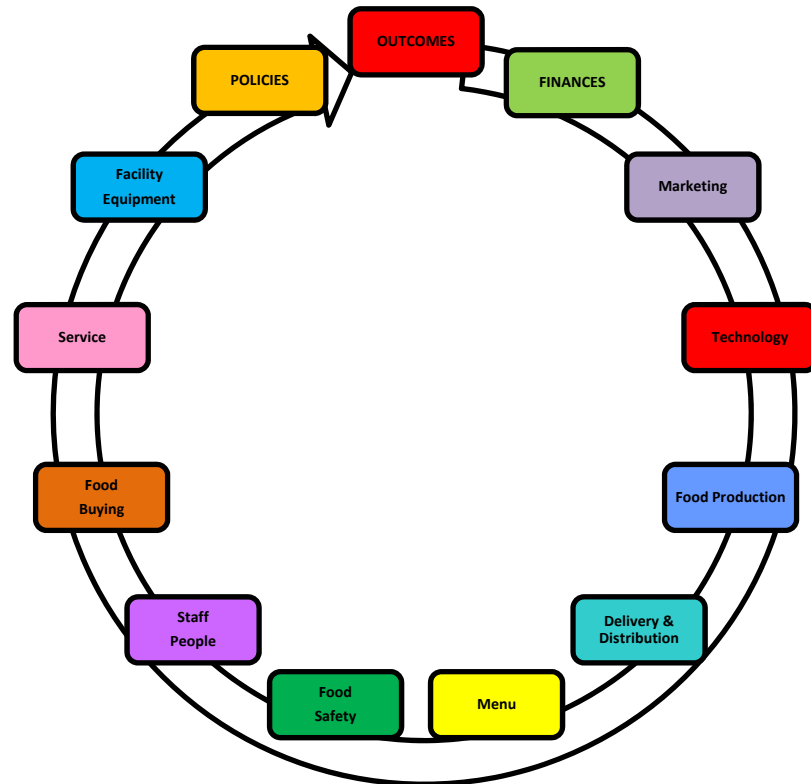
You will spend time in adult, children's and behavioral health food systems.

Interview your preceptor.
Use this tool to ask questions.
Learn how each food system is different.
Learn how each food system is alike.
Fill in the blanks.

Submit to Dianne K for grading.

Grading is based on:

- Attention to detail (50 points)
- Investigative skills in asking questions (50 points)



Food System Thinking Model, Research, K.D. Killebrew 2012

Intern: _____ **Food System Location:** Adult Hospital

Areas	Understand How A Food System Works	Findings: Ask Additional Questions!
Outcomes	What drives the food system? Money, satisfaction, health, etc	
Finances	What's the cost per meal? What % of budget is labor, food, supplies?	
Marketing	How do you let people know what you do, advertise jobs?	
Technology	How do you receive diet orders, print menus, place food orders, track statistics?	
Food Production	How is work organized, describe flow of food, skill levels of staff, types of cooking methods used	
Delivery & Distribution	Who delivers meals, what are meal times, are meals delivered on carts/ are tow motors used, etc	

Intern: _____

Food System Location: Adult Hospital

Areas	Understand How A Food System Works	Findings Ask Additional Questions!
Menu	How many diets available, are menus non-select or selective, most popular menu items, frequency of updates, nutrition info available on menus	
Food Safety	Frequency of staff training, #1 food safety challenge you face, sample training topics	
Staff People	Number of full and part time staff? How are staff organized? Rate of turnover? Career growth options? What keeps staff satisfied?	
Food Buying	Who buys the food, is there a primary vendor, are we part of a buying group, what are order/delivery days, weekly cost of groceries?	
Service	How is food assembled, describe the style of service, how are staff trained, how do patients order food	
Facility Equipment	What equipment gets the most use, what's the flow of work, bottlenecks in work flow	
Policies	What policies guide your work with staff, food safety, food buying, patient service?	