

Food service SEL competency 6.2, 7.1 and 7.2 reflection

For my 6.2 competency, I applied current research and evidenced based informed practice to conduct my own research for my food safety temperature and seniors' presentation to help the site managers make the best evidenced best practices in their meal services. I did research from many government agencies from the past to present to create my presentation to not only learn more about food safety but also inform the first line of defense to the senior clients at Meals on Wheels. I found this very important because while I worked and visited most sites, I noticed many of the food safety protocols were being pushed to the side to fit timelines or just overall convenience and this is why I developed my presentation to illustrate the cause and effect of food safety and how the site managers could mitigate most of these risk for the clients. I also conducted additional research for my audit, other presentations and my SERV Safe certification.

In my 7.1 reflection, I delivered a professional presentation on food safety and nutrition in Frankfort but also engaged with the site managers, Richard and the CEO. I also took professional responsibilities while working, assisting and visiting all sites in Will County while working with site managers, volunteers and clients. I conducted myself in a manner that, every time I left a site, the site managers would reach out to my preceptor and tell them that not only did the site managers want me back but the clients would like me to stop in more often and help the sites because they not only enjoyed my presence but also thought that while I was there everything ran more effectively. I also ensured that I was ethical and effective while visiting and operating at all sites but also during my reporting of potential data limitation in my financial audit report because of the constraints of data. I

wanted to add this in because while I wanted to report on all my findings, I was unable to get all the data and instead of making assumptions I laid out all the data I received and presented the data in a way that illustrated the constraints of Meals on Wheels and how to resolve these issues.

Lastly for my 7.2 reflection, I had to use my effective communication, collaboration and advocacy skills to work with most everyone on Meals on Wheels, creating projects, presentations, audits and events. I worked with Tammie, Richard and Charmaine to align during my SEL to ensure that not only my projects were completed but the internal task for Meals on Wheels. I worked with them by communicating and collaborating effectively with all three of them weekly to ensure that my needs were being met and the needs of Meals on Wheels as well. I also worked with all the staff, volunteers and clients at the Joliet Main, Bolingbrook and Joshua arms sites to develop a craft event, bingo event and other events to make sure that while we were creating a service for this at-risk population, we also created an environment to build community within this population. I also creating my food safety presentation to the site managers, CEO and Richard to ensure it was effectively built for communication for each group but also keep the presentation interesting with interaction within the group and keep it timely for maximum effectiveness. Lastly, I prepared and created data and presentation that I couldn't deliver but made it effective enough that anyone could deliver the presentation the CEO and everyone within the fiancé office to help communicate the problems efficiently and help collaborate with the site managers.