

Food service SEL competency 3.3 reflection

While I worked, assisted or shadowed at each site, I noticed each one had their own food safety and sanitation of their storage, production and food service. Some sites handled their own process, but others operated within a larger site that handled the clean up each day and weekly. I also noticed some sites a food service grade safety protocols and appliances, while others had minimum protocols and appliances. However, some still operated deliveries or cafes and others withheld services because of this limitation. Finally, I went to each site and explained the regulation to each manager and gave them to tools to uphold these regulations but in the end, I send the report to Richard, so he could implement the next steps at each site.

During the audits of the 6 locations in Will County, I conducted food safety checks before, during and after meal deliveries and food service. While I assisted in the food service, I annotated the improvements and sustainment's that each site manager could do to improve their site. This wasn't for the report, but I wanted to educate the site managers because weeks prior, I have them the food safety presentation and wanted to ensure they fully understood what I taught. I knew that I gave them a lot of information during the presentation, so I wanted to give them a slight refresher on some of the things they were doing correctly and the things they could improve upon. After I conducted this, I completed the Age Guide mock audit that I mentioned in previous competencies to ensure that they were following Age Guide food safety standards. I used the checklist that I created and then sent this report to Richard along with the interview questions I annotated from the site managers.

This brings me to the report and presentation that I researched and completed for both the CEO and the site managers. I initially created this report and presentation for the CEO to help her better understand what I was doing during my internship and give her a glimpse into what the standards are for Age Guide and what could go wrong if those standards are not met. However, the CEO and Richard enjoyed the presentation so much that they thought the site managers would learn a lot from this type of presentation. I conducted evidenced based research that was up to date and aligned with Age Guide and other agencies to give the audience the most up to date information. I made sure that both presentations were tailored to each audience and their understanding, all while ensuring they were still receiving the best information. During both presentations, I created them in a way to let the audience be a major part and allow them to actively learn by participating in the presentation. The last portion of the competency was my temperature checks and proper storage techniques at conducted at each site I worked, assisted or monitored at.