

SATELLITING FOOD MODULE 204 – FACT SHEET

3 HOUR MODULE

LESSON I

Topic: **Methods and Facilities Used in Satellites**

Goal: To provide the participants with a definition of satellites and the different methods available to provide this service along with how facilities impact that decision.

Outcomes: Participant will be able to identify:

1. at least three different methods of satellites and equipment needed;
2. the type of satellite system used in their workplace;
3. potential barriers to satellites.

LESSON II - FOOD LAB EXERCISE AND DISCUSSION

Topic: **Preparing, Holding and Evaluating Foods for Satellites**

Goal: To provide the participants with the opportunity to see actual food items that have been held in a satellite situation and to judge their quality.

Outcomes: Participant will be able to:

1. identify an eye appealing food item;
2. decide if an item can be repaired and/or served;
3. identify example items that should not be satellited.

LESSON III

Topic: **The Flow of Information and Material in Food Satellites Situations**

Goal: For participants to understand the flow of information and material between kitchens in a satellite system, as well as the potential problems and solutions.

Outcomes: Participant will be able to identify:

1. ways that information is communicated between facilities;
2. ways that materials can be obtained to benefit satellite operations;
3. solutions for potential barriers.