**Date: 10.4.17- 10.10.17 Rotation: Informatics**

**Location: Creedmoor Psychiatric Center**

Activities / Assignments: This week I completed the informatic rotation. My preceptor assigned me to complete an ingredient manual. The meals that are served to patients are not prepared at the facility, this manual will help clinicians to have easy access to the ingredients that are in the foods. Due to patients having several food allergies. I contacted the two major food venders that Creedmoor Psychiatric Center purchase food from to get the ingredients of the main entrees. I was told by the venders that I will receive the ingredients list within three days.

I copy and filed milk and bread invoices, I generate reports and tallies for the cooks and food service workers. I also completed diet order changes for patients. Three days later I received the main entrees ingredients from the venders and I started to compiled all the ingredients and made a manual that can be accessed on the computer shared drive. All employees that have computer access can easily go to the shared drive and view the manual.

**Comments / Thoughts / What You Learned/ Challenges:**

This assignment came out nice. I put all the meals that were made from beef, pork, poultry, seafood and vegetarian under separate headings and highlighted all the meals that has allergens. I learned how important it is to cook meals at home, especially if an individual has food allergies, I was very surprised that macaroni and cheese had seafood allergens among several other food items that you would not think has seafood soy or wheat allergens. The challenge that I faced was waiting pretty much half of the work week to get the ingredients list from the venders and completed the assignment on time.

**Learning Objectives Met**:CRDN 1.6, CRDN 3.8, CRDN 4.4, CRDN 4.5

**Hours**: 40