

## **CFS 152—FOOD SERVICE SANITATION**

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**Office Hours:** Monday, Tuesday, Wednesday, Friday, 8:00-9:00am, Wednesday 3:00pm – 4:00pm. Additional office hours are available by appointment. You are encouraged to schedule an appointment. Please do not hesitate to approach me with questions or concerns.

**Required Text:** The Educational Foundation of the National Restaurant Association, ServSafe Coursebook, Fifth Edition, 2008. **With exam answer sheet.**

**Course Description:** Students will be enrolled in the National Restaurant Association ServSafe Course which examines the causes and prevention of foodborne illness in food service operations. The course will cover proper food handling to include receiving, storage, preparation and holding of food. Proper cooking and storage temperatures will be stressed throughout the course. Students will take a national certification exam at the end of the course. (1 credit hour)

**Prerequisites:** CFS 151

This course is to taken concurrently with CFS 251(Commercial Foods)

### **Objectives:**

At the completion of the course the student will be ServSafe certified and will be able to manage food production and service operation in a safe and sanitary manner.

More specifically, the student will be able to:

1. Describe the major causes of and methods to prevent foodborne illnesses.
2. Describe common bacteria, yeast, and molds and viruses which cause foodborne illnesses to include: characteristics of the pathogen, symptoms, incubation period, source (foods involved) and preventive measures.
3. Identify safe practices for the purchasing, receiving, storage, preparation and service of food.
4. Develop a HACCP plan for a food production and service facility.
5. State safe cooking and refrigeration temperatures for foods.
6. Design a sanitary food establishment.
7. Choose appropriate cleaners and sanitizers and safely use and store them.
8. Develop an integrated pest management program.
9. Describe proper personal behaviors required for the safe handling of food.
10. Develop a food safety training program for employees.

### **Method of Instruction**

1. Readings in the textbook.
2. Class notes
3. Readings provided by the instructor
4. Practice exams
5. Videos

## Course Requirements

1. *Reading*—each student will read the chapters assigned in the textbook and all outside reading according to instructions given on the “Assignments” web page.
2. *Class Notes* –Class notes will be posted for each chapter under the “Course Documents” category. Each student is responsible for reading the class notes sections along with the other readings.
3. *Supplemental Readings and News*—Supplemental readings and current news items will be posted under the “Course Documents” periodically throughout the semester. Students are required to read these items and may be required to make comments regarding the item in class. Test questions may be taken from supplemental readings.
4. All students must successfully complete the Applied Foodservice Sanitation Certification Course sponsored by the National Restaurant Association. At the end of the course students will complete the national certification exam which will serve as the final exam for the course. **Students must pass the exam in order to pass the course.** Students who fail this exam will be given an incomplete for the course and will be required to retake the exam until it is passed. The incomplete will automatically become an “F” toward the end of the next semester so it is incumbent on the student to retake the exam in a timely manner.

**Class Participation and Professionalism** Students are expected to conduct themselves in a professional manner. Unprofessional behavior such as, but not limited to, the use of inappropriate language and /or rudeness toward any person will be considered a serious violation of this standard and will lower your grade accordingly.

## Exams

There will be seven quizzes throughout the semester. Each quiz will cover designated material from:

- The textbook
- Class notes
- Supplemental reading assignments
- The quizzes will cover only the material since the previous quiz and/or as indicated by the instructor. The quizzes are intended to prepare the student to take the national certification exam for food service sanitation. The final quiz will be a comprehensive exam which will cover all material studied in the course.
- **Quizzes** will be given on Blackboard; students will have one attempt for each quiz and time limit of 30 minutes. Quizzes will be administered according to the following schedule. Tentative Quiz/Exam dates are as follows:\*
- Syllabus Quiz -January 24- 30
- Quiz 1- January 31-February 6 – Chapter 1,2,3
- Quiz 2 –February 7-13 – Chapter 4
- Quiz 3 –February 14-20- Chapter 5,6

- Quiz 4 –February 21-27 – Chapter 7,8
- Quiz 5 – February 28-March 6 – Chapter 9 ,10
- Quiz 6- March 14-20 –Chapter 11,12,13
- Quiz 7 March 21-27– Chapter 14,15
- Comprehensive Practice Exam March 28-April 4 —**Proctored site**

**If you are taking exams in Bowling Green**, you will be going to the DELO Testing Center in *Garrett Conference Center Rm 108* on the WKU campus. You will schedule each exam with the DELO Testing Center and pick from the days and times available to take the exams. The testing center is generally open during the normal work week between 8:30 a.m. and 4:00 p.m. testing on Saturday BY APPOINTMENT ONLY, between 9:00am-2:00pm. To SCHEDULE an exam go to <http://topnet.wku.edu>, detailed instructions are given at <http://www.wku.edu/reachu/>, to access exam scheduling instructions, go to the reachu website and click on the "-->Exams" link on the top right area of the screen. If taking exams in Bowling Green, the instructions will provide instructions to schedule the exam using topnet. If you have problems, call DELO testing center at 745-5122. **You should receive email confirmation of your registration day and time. Please print and take that confirmation email with you to your exam.**

If you will NOT be testing in Bowling Green but WILL be testing AWAY from Bowling Green, Kentucky, then you will be working with the DELO Testing Center to locate a proctored site and to schedule exams. Detailed instructions are given at <http://www.wku.edu/reachu/>, to access exam scheduling instructions, go to the reachu website and click on the "-->Exams" link on the top right area of the screen. You will SCHEDULE to take the exam with 2 places (the off-campus site AND the DELO Testing Center at WKU). (A) Contact one of the testing sites listed at the reachu website and ask what days/times of the week that test proctoring is offered and how far in advance testing should be scheduled (and schedule the exam with them). (B) Then schedule with the DELO Testing Center at WKU, using the link above.

There could be a charge for testing at sites away from Bowling Green. Make sure that you ask. The exam will be computerized.

- Certification Exam – **Monday, April 18,1:50pm, Tuesday, April 19,9:35 and 12: 45** —in dining room
- **\*Quiz dates are subject to change.**

Students must take exams as posted. Students who miss exams for reasons other than those approved by the instructor, will automatically lose 10 points off the make-up exam score for every day it is late. Makeup exams will be administered as soon as possible for both excused and unexcused absences. Excused absences are limited to very extenuating circumstances (sickness of such severity that it prevents the student from attending classes, serious illness or death in the family). Athletes and students who accompany athletic teams (for official purposes) will be excused for documented games/matches/tournaments etc. which are scheduled out of Bowling Green. It is incumbent on the student to provide acceptable documentation to substantiate all

absences or the absence will be considered unexcused.

**2. Evaluation and Determining Course Grade**

Syllabus Quiz- 3 %

Quizzes -- 1 through 7 -5% each

Comprehensive practice exam - 12%

Total -50%

National Certification Exam\*\* -- 50%

**\*\* Students must pass the Certification Exam in order to pass this course.**

**Students must pass this course in order to graduate with a degree in Hospitality Management and Dietetics.**

Grades when submitted are final and will not be changed unless there was a computational error or other error on the part of the instructor. If you need a certain grade in this course to maintain or increase your grade point average, you must put the appropriate amount of effort into the class requirements to earn that grade