

HMD 152—FOOD SERVICE SANITATION Spring 2015

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Office Hours: Vary by semester. 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 with 2013 Food Code Updates, Sixth Edition, 2014. **With online exam voucher.**

If the book does not have a voucher or has an incorrect voucher the student is responsible for the purchase of the correct voucher(approximately \$36.00-\$40.00).

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: HMD 151

This course is to taken concurrently with HMD 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.