

## **HMD 152—FOOD SERVICE SANITATION**

### **Spring 2017**

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**Course Format:** This course will be taught online with additional content offered during the co-requisite class HMD 251

**URL for ECourses/Blackboard login:** <http://ecourses.wku.edu/>

**Office Hours:** Tuesday 2:30 – 4:00 and Thursday 9:00a.m. – 11:00 and 2:30 – 4:00  
Any other time by appointment

**Required Text:** There is a course pack for this class through the WKU bookstore. : On Cooking 5<sup>th</sup> edition, National Restaurant Association Servsafe Coursebook, and MyCulinaryLab – ISBN 9780134603032. These are the books you need for Commercial Foods and Food Service Sanitation.

**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:** HMD151

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

**Objectives /Student Outcomes:**

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. In-class lectures and assignments
3. Worksheets

4. Practice exam
5. Videos

#### Course Requirements

1. *Reading*—each student will read the chapters assigned in the textbook and any outside reading as assigned.
2. 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.

**Required Checking of WKU E-Mail:** It is expected that all students enrolled in this course will check their WKU e-mail for course-related communications daily (Monday through Friday).

Many important course-related announcements, such as assignment due date changes, etc., will be e-mailed to the entire class. It is the responsibility of each student to be aware of these announcements!

**Required Format of e-mails:** All course-related e-mail must include a "Subject:" line that includes the following information: HMD 152, student's first initial and last name, and topic of the e-mail (Example: HMD 152/AEmbry/homework question). E-mails with no 'Subject' will be automatically returned unanswered. Properly-formatted e-mail messages are usually answered within 24 hours - often much sooner. E-mails with improperly-formatted 'Subject' line may be accidentally deleted or dismissed as 'junk mail.'

#### Exams

There will be worksheets/quizzes throughout the semester. Each knowledge assignment will cover designated material from:

- The textbook
- Information posted on Blackboard
- Supplemental reading assignments
- In-class discussion

- Comprehensive Review Exam - **one attempt, 90 minute time limit must be completed on or before March 26<sup>th</sup>.**
  - Certification Exam – April 6<sup>th</sup>.
  - The National Certification exam does have a date and time scheduled, students are expected to take the exam at this time. Makeup exams will be administered as soon as possible for absences and at a time convenient for the instructor. 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**

- Worksheets – 10%

Quizzes- 10%

Practice Exam – 10%

National Certification Exam\*\* -- 70 %

Passing score for the certification exam is 75 %. Passing the exam will give you a C in the class. Completing and passing the quizzes will enhance your grade average. The National Certification Exam will be work 700 points toward the final grade in the class. The full 700 points will be awarded upon the student passing the National Exam, the % grade of the exam will have no bearing on the points awarded for the exam.

Grading scale:

90%-100%	A
89%-80%	B
79%-70%	C
69%-60%	D
59%-below	F

**\*\* 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.**

**If the student does not pass on the initial attempt, the student is responsible for the purchase of the exam answer sheet for any additional attempts.**

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

**Academic Offenses**—The maintenance of academic integrity is of fundamental importance to the University. Thus, it should be clearly understood that acts of plagiarism or any other form of cheating will not be tolerated and that anyone committing such acts risks punishment of a serious nature.

A student who believes a faculty member has dealt unfairly with him/her in a course involving academic offenses such as plagiarism, cheating, or academic dishonesty, may seek relief through the Student Complaint Procedure. Questions about the complaint procedure should be directed to the Student Ombuds Officer at (270) 745-6169.

☐ **Academic Dishonesty**—Students who commit any act of academic dishonesty may receive from the instructor a failing grade in that portion of the coursework in which the act is detected or a failing grade in the course without possibility of withdrawal. The faculty member may also present the case to the Office of Judicial Affairs for disciplinary sanctions.

☐ **Cheating**—No student shall receive or give assistance not authorized by the instructor in taking an examination or in the preparation of an essay, laboratory report, problem assignment, or other project that is submitted for purposes of grade determination.

☐ **Plagiarism**—To represent written work taken from another source as one's own is plagiarism. Plagiarism is a serious offense. The academic work of a student must be his/her own. One must give any author credit for source material borrowed from him/her. To lift content directly from a source without

giving credit is a flagrant act. To present a borrowed passage without reference to the source after having changed a few words is also plagiarism.

□ **Other Types of Academic Dishonesty**—Other types of academic offenses, such as the theft or sale of tests, should be reported to the Office of Judicial Affairs at (270) 745-5429 for judicial sanction.

*WKU undergraduate catalog, p.32, 2014-15.*

### **Student Disability Services**

In compliance with university policy, students with disabilities who require academic and/or auxiliary accommodations for this course must contact the Office for Student Disability Services in Downing University Center, A-200. The phone number is 270 -745-5004.

Please DO NOT request accommodations directly from the professor or instructor without a letter of accommodation from the Office for Student Disability Services.