

Course: BUSN 136 ServSafe Certification
Department: Business
Course Description: ServSafe Certification

Reviews regulations governing sanitation and methods for eliminating food and health hazards within the food service industry. Testing for the NRAEF Sanitation Certificate is required. Three lecture hours each week. This is a five week course.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Understand and carry out the steps needed to: Maintain good personal hygiene Prepare food safely Use proper sanitation practices and storage for food preparation and safety Processes taken throughout the flow of food Common Allergen groups Pest Control requirements Proper internal cooking temperatures and temperature control for food safety Active Managerial Control (WC, QL, IL, CCT, GL)	Reading assignments are given for each chapter of the text. Weekly lecture of text material and related PowerPoints are used for visual learning of food safety and preparation. Text related activities are done in class each week to help in the understanding of food safety. Chapter ending study and/or discussion questions are given to the students upon completion of each chapter.	Text related quizzes are given. Instructor assesses the student through quiz responses, interaction using PowerPoint, games, activities, practice tests to gauge the students' knowledge. Verbal interaction of students answers to chapter review study and discussion questions. National Restaurant Association Educational Foundation (NRAEF) 90 question Food Safety Certification is proctored at the end of the 5 week course.

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Global Learning – GL](#)