CULINARY ARTS 1120
Foodservice Sanitation
2 credit hours

This is an informational sheet only, not the course syllabus.

COURSE DESCRIPTION
The Foodservice Sanitation course provides training in the management of sanitary methods of food handling in all segments of the food service industry. This course also prepares students for state certification by the Illinois Department of Public Health Service. After successful completion of the course, students are eligible to take the State of Illinois Sanitation License exam. This class will meet the requirements for Hospitality Management degrees and certificates. (2 lecture hours)

Instructor Note: An overview of applied foodservice sanitation as it relates to trained personnel in the rapidly expanding foodservice industry. Emphasis placed on the prevention of food borne illness in foodservice establishments. Students are required to take the Final Exam in the Testing Center on Main Campus.

REQUIRED AND RECOMMENDED COURSE MATERIALS
Please follow the instructions below to locate information on the textbook and other materials for this course.

1. From COD home page, click on myACCESS.
2. Click on Search for Credit Classes.
3. From the Term drop-down box select the term.
4. Choose your course from the Subjects drop-down menu.
5. In the Course # field, enter your course number.
6. In the Section field, enter the course section number if known.
7. From the Course Types drop-down menu select Internet/Online.
8. Scroll to the bottom of the page and click on SUBMIT.
9. Click on the Section Name and Title link.
10. Click on Click here for prices of required textbook(s) and supplies and course material information will be displayed.

Alternatively, you can visit the COD Bookstore website to find this information.

COURSE OBJECTIVES
1. Recognize that micro-organisms are everywhere and that some contribute to food borne illnesses.
2. Discriminate between the environmental conditions that encourage or discourage the growth of micro-organisms.
3. Recognize the main source of food contamination.
4. Identify the factors of personal cleanliness essential for foodservice workers.
5. Detect common signs of unacceptable hazardous food supplies.
6. Recognize the standards recommended or required for maintenance of a sanitary foodservice operation.
7. Identify the conditions within and around the facility that encourage pests and know the most effective but safe controls to be used.
8. Pass a written exam on this course, and become certified in Foodservice Sanitation with Illinois State Department of Public Health and the National Institute for the Foodservice Industry.
COURSE REQUIREMENTS AND PROCEDURES

Participation: Regular participation is expected and required.

Practice tests: There is one practice test per chapter. This will automatically add into your points total for the course.

Case Studies: There is one case study for each chapter. You are to create a discussion forum topic for each one. You are required to post a minimum of one original posting and one comment to someone else’s posting. Each post is worth a maximum of 10 points and each comment is worth a maximum of 10 points with the maximum being 20 points for each case study.

Cumulative Tests: 3 cumulative tests will be given based on the text
Test 1 will cover Chapters 1 to 5. 98 Questions (100 minutes time allotted)
Test 2 will cover Chapters 6 to 10. 91 Questions (100 Minutes time allotted)
Test 3 will cover Chapters 11 to 15. 63 Questions (70 Minutes time allotted)

Final Exam: Students are required to take the Final Exam in the Testing Center on Main Campus. A final exam covering all 15 Chapters provided by educational foundation of the N.R.A. will be administered online. The successful completion of this exam will qualify each student for state certification and class grade. You must score 60 out of 80 to pass. This represents 75 percent.

After successful completion of the Final Exam, the state will send you a form to fill out and ask for a payment (The rate in 2013 is $35.00). You must return this form for the State of Illinois License. It takes approximately 8 weeks to receive the license. If you fail the final, keep the letter the state sends you. You will need it for the re-take test at a later date.

Extra Credits: Extra credits are available for this course. See the course syllabus for details.

Online Tests and Exam: You will take the tests and the final exam of this course online via your Blackboard course site. Read the course syllabus carefully for detailed instructions about the tests and exam.

GRADING SCALE

<table>
<thead>
<tr>
<th>Grade</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>100% to 90%</td>
</tr>
<tr>
<td>B</td>
<td>89% to 80%</td>
</tr>
<tr>
<td>C</td>
<td>79% to 70%</td>
</tr>
<tr>
<td>D</td>
<td>69% to 60%</td>
</tr>
<tr>
<td>F</td>
<td>59% and down</td>
</tr>
</tbody>
</table>

SATISFACTORY/FAIL OPTION
The S/F grade option is available to students in this course. Please contact the instructor for details and conditions.

INCOMPLETE GRADE POLICY
Incomplete grades will only be given for extreme situations. Please contact the instructor for details.

LATE WITHDRAWAL
The final day for a student to withdraw from this course will be equal to 75 percent of the time for the respective academic session (see the Registration Calendar). After the deadline, students will be required to appeal for late withdrawal and provide appropriate documentation to the Student Registration Services Office for all requests. Students who are granted approval to withdraw by petition will not be eligible for refunds of tuition or fees and will receive a ‘W’ grade on their transcript. Appeals must be submitted prior to the designated final exam period for 16-week classes and before the last class meeting for all other session classes.