SOUTHEAST MISSOURI STATE UNIVERSITY
COURSE SYLLABUS

Department of:  Human Environmental Studies  
Course No.  FN260

Title of Course:  Sanitation in the Foodservice and Hospitality Industry  
Revision  Spring 2007

I. Catalog Description and Credit Hours of Course:
Practices, policies and procedures in foodservice sanitation and safety culminating with the National Restaurant Association-Educational Foundation ServSafe certification examination. (1 hour).

II. Prerequisite(s):
None

III. Purposes or Objectives of the Course:
The student will be able to:
A. Identify the challenges of providing safe and sanitary food in the hospitality industry.
B. Identify the causes and characteristics of food borne illnesses and how to prevent them.
C. Describe food safety principles and practices for each area in the foodservice-hospitality operation, including HACCP systems.
D. Identify sanitation requirements for the foodservice-hospitality facility, equipment and integration of pest management programs.
E. Describe food safety regulations and standards and administer food safety training to employees.
F. Register and complete the National Restaurant Association-Educational Foundation ServSafe certification examination, at the student’s expense.

IV. Expectations of Students:
A. Read assigned materials; participate in class discussions and group assignments.
B. Demonstrate competency on individual assignments, quizzes and completion of the ServSafe certification examination.

V. Course Content or Outline:

Unit I. Sanitation in the foodservice and hospitality industry
Providing safe food
Micro-organisms
Contamination, allergens and food borne illnesses
The safe food handler 6 hours

Unit II. Sanitation and the flow of food through the operation
Purchasing and receiving
Food storage
Preparation
Food service
Food safety systems 5 hours

Unit III. Clean and sanitary facilities and equipment
Integrated pest management 2 hours

Unit IV. Sanitation management
Food safety regulations and standards 2 hours
Employee food safety training

Total 15 hours

VI. Textbook(s) and/or Other Required Materials or Equipment:

VII. Basis for Student Evaluation
A. Examinations: 75%
B. Quizzes and assignments: 25%

VIII. Grading Scale:

100-90% = A
89-80% = B
79-70% = C
69-60% = D
Below 60% = F

IX. Academic Policy Statement:
Students will be expected to abide by the University Policy for Academic Honesty regarding plagiarism and academic honesty. Refer to: http://www6.semo.edu/judaffairs/code.html.

X. Student with Disabilities Statement:
If a student has a special need addressed by the Americans with Disabilities Act (ADA) and requires materials in an alternative format, please notify the instructor at the beginning of the course. Reasonable efforts will be made to accommodate special needs.