Course Number: HS 104    Credits: 1

Course Title: Dining Services

Catalog Description:
This course utilizes the ServSafe® standardized curriculum. Upon completion of this course the learner is eligible for certification in ServSafe®. The course covers five key areas: basic food safety; personal hygiene; cross-contamination and allergens; time and temperature; and cleaning and sanitation. These are important concepts that affect the quality of food service in an elder care facility.

Required Textbooks for This Course: None

Method of Evaluation/Grades for the Program:

1. There will be a variety of assessments during this course which will determine your final grade. The various components are as follows:
   - Chapter question assignments – 150-200 points
   - Final Certification Exam – 100 points
   - Total – 300 points
   The instructor reserves the right to add assignments as needed.

2. The grading scale is:
   - A = 90 - 100%
   - B = 80 – 89%
   - C = 70 – 79%
   - D = 60 – 69%
   - F = 59% - Below

Due Dates for Assignments and Tests: Homework assignments are due on the specified dates. The course is broken up into units. The units are due weekly.

Late Assignment Policy for the Program: Assignments turned in after the due date will receive an automatic 20% point deduction. Late assignments will only be accepted up to 3 days past the due date. Assignments turned in after will not be accepted.

Final Examination: This course will provide you with the information you need to know to become ServSafe certified. At the end of the course you will be given the ServSafe exam from the National Restaurant Association. You will need to pass the exam with a 75% or higher to become certified. The exam consists of 90 questions – 10 of the questions are pilot questions so you are only grades on 80 questions.
Services For Students With Disabilities: Students, with either a permanent or temporary disability, who require accommodation for more than one week should request services by contacting the Student Services Office. Students requesting accommodations must present written documentation from a certified professional, which should include a statement identifying the disability as well as recommendations for accommodations. Contact, at least one month in advance, the Dean of Instructional Services at (785) 738-2276 to make requests for accommodations.

Policy Regarding Academic Dishonesty: Academic dishonesty of any kind will not be tolerated while attending North Central Kansas Technical College. The examples of academic dishonesty are plagiarism, cheating, falsification or forgery of any assignments or examinations. Any student who participates in any form of academic dishonesty must accept the consequences of their actions. These consequences may include but are not limited to the following (a) verbal or written warning, (b) lowering of grade for assignment/activity, (d) failure of class assignment or exam.

Course Objectives:

The student will:

1. Identify the dangers of foodborne illness, how to prevent it and the keys to food safety will be covered.
2. List the components for good personal hygiene are covered.
3. Discuss safe food handling.
4. Identify the principles of contamination and cross-contamination.
5. Be instructed how to keep food safe during receiving, food storage, preparation, serving, and cooling and reheating.
6. Identify critical control points throughout the flow of food to maximize food safety.
7. Identify all aspects of cleaning and sanitation in a practical, applicable manner.
8. Be introduced to Pest management information.
9. Discuss Food Safety regulations and standards.

Content Outline:

I. Diagnostic Test
II. Unit I
   a. Chapter 1
      i. Providing Safe Food
      ii. Assignment
   b. Chapter 2
      i. The Micro World
         1. Introduction
         2. Assignment
III. Unit II
    a. Chapter 3
       i. Contamination, Food Allergens, and Foodborne Illness
       ii. Assignment
b. Chapter 4
   i. The Safe Foodhandler
   ii. Assignment

   c. Chapter 5
   i. The Flow of Food: An Introduction
   ii. Assignment

IV. Unit III
   a. Chapter 6
      i. The Flow of Food: Purchasing and Receiving
      ii. Assignment
   b. Chapter 7
      i. The Flow of Food: Preparation
      ii. Assignment
   c. Chapter 8
      i. The Flow of Food: Service
      ii. Assignment

V. Unit IV
   a. Chapter 9
      i. Food Safety Management Systems
      ii. Assignment
   b. Chapter 10
      i. Sanitary Facilities and Equipment
      ii. Assignment
   c. Chapter 11
      i. Cleaning and Sanitizing
      ii. Assignment

VI. Unit V
   a. Chapter 12
      i. Integrated Pest Management
   b. Chapter 13
      i. Food Safety Regulations and Standards
   c. Chapter 14
      i. Employee Food Safety Training

Adopted 12.09