

HSP 108, Hospitality Sanitation and Safety

Three Rivers Community College

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Office Hours: Mon. and Thurs. 1:00 – 2:30 pm

Or by appointment

## Course Description

Students will learn all aspects of the safe and sanitary handling of food as it is ordered, received, stored, prepared and served. Federal, state, and local regulations will be reviewed. The student will receive Certification in Food Service Sanitation and Safety by the National Restaurant Association. In addition, students will learn about safety in the hospitality business.

## Objectives

By the end of the course, successful students will be able to:

1. Receive certification in food service sanitation by the Educational Foundation of the National Restaurant Association.
2. Conduct food service sanitation and safety inspection based on local, state, and federal public health regulations.
3. Employ proper sanitation procedures in the purchasing, receiving, storing, preparing, and serving of food service products.
4. Design basic safety and sanitation training for hospitality environments.

## Methods of Evaluation

Students will receive grades based on the following:

1. **NRA Certification Exam: WORTH 35% OF THE GRADE**  
Students must pass this exam in order to receive credit for this course.
2. **Tests: WORTH 40% OF THE GRADE**  
A total of 4 tests will be given during the semester. This portion of the grade will be based on the 3 highest test grades a student receives. A student who misses a test will be allowed to drop that test only **SINCE THERE WILL BE NO MAKE-UP TESTS.**
3. **Major Project: WORTH 15% OF THE GRADE**  
Assigned in the second half of the semester.
4. **Class Attendance/Class Participation WORTH 10% OF THE GRADE**  
Students are expected to attend and to be on time for all classes.

## Grades and Quality Points

LETTER GRADE	SCORE	POINTS
A	93-104	4.0
A-	90-92	3.7
B+	87-89	3.3
B	83-86	3.0
B-	80-82	2.7
C+	77-79	2.3
C	73-76	2.0
C-	70-72	1.7
D+	67-69	1.3
D	63-66	1.0
D-	60-62	0.7
F	BELOW 60	0

### Required Text

Servsafe Coursebook. National Restaurant Association, Educational Foundation. 2004.

### College Withdrawal Policy

A student who finds it necessary to discontinue a course must WITHDRAW from the course by notifying the Registrar. Students who do not withdraw, but stop attending will be assigned an "F" grade.

### Challenge/Disability Statement

If you are a student with a disability (challenge) and believe you will need accommodations for this class it is your responsibility to contact the Disabilities Counseling Services at 383-5240. To avoid any delay in the receipt of accommodations, you should contact the counselor as soon as possible. Please note that I cannot provide accommodations based upon disability until I have received an accommodation letter from the Disabilities Counselor. Your cooperation is appreciated.

Course Outline:

Class #	Activity
1	Introduction Ch. 1,2
2	Ch. 3,4
3	Test #1: Ch.1,2,3,4
4	Review Test #1 Ch. 5,6
5	Ch. 7,8,9
6	Test #2: Ch.5,6,7,8,9
7	Review Test #2 Ch. 10,11 Project Assigned
8	Ch. 12,13,14,15
9	Test #3: Ch. 10-15
10	Sanitation Inspection
11	Review Test#3 Review for National Restaurant Assoc.(NRA) Exam
12	NRA Certification Exam
13	Hospitality and Safety
14	Project Due Test # 4: Hospitality and Safety
15	Project Discussion