



Master Course Syllabus

For additional course information, including prerequisites, corequisites, and course fees, please refer to the Catalog: <https://catalog.uvu.edu/>

Semester: Spring 2025

Year: 2025

Course Prefix: CA

Course and Section #: CA 1490-001

Course Title: Food Service Sanitation

Credits: 1

5

Course Description

This course explains effective sanitation measures that will keep customers and employees safe. Using the ServSafe Program from the National Restaurant Association this course meets the statewide requirements for food service employee's sanitation and safety training.

Course Attributes

This course has the following attributes:

- General Education Requirements
- Global/Intercultural Graduation Requirements
- Writing Enriched Graduation Requirements
- Discipline Core Requirements in Program
- Elective Core Requirements in Program
- Open Elective

Other: *Click here to enter text.*

Instructor Information

Instructor Name: R. Troy Wilson CEC, AAC twilson@uvu.edu

Student Learning Outcomes

Students will, with minimum 70% accuracy, complete the following:

OUTCOMES:

1. Identify microorganisms, which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
2. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
3. Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
4. Outline the requirements for proper receiving and storage of both raw and prepared foods.

5. Identify the Hazard Analysis Critical Control Point (HAACP) during all food handling processes as a method for minimizing the risk of food-borne illness.
6. List the major reasons for and recognize signs of food spoilage and contamination.
7. Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA ADA, etc.).
8. Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.
9. Identify proper methods of waste disposal and recycling.
10. Demonstrate appropriate emergency policies for kitchen and dining room injuries.
11. Describe appropriate measures for insects, rodents and pest control eradication.
12. Describe appropriate types and use of fire extinguishers used in the foodservice area.
13. Review and apply the laws and rules of the regulatory agencies governing sanitation and safety in a foodservice operation.

Course Materials and Texts

The Food Protection Manager's Handbook ISBN -13 978-1-63057-650-9

ServSafe Exam Answer Sheet – it is \$38 from Mary. **Get it before the day of the exam.**

Course Requirements

Course Assignments, Assessments, and Grading Policy; and General Description of the Subject Matter of Each Lecture or Discussion

CA 1490 will be weighted as follows:

40% Assignments

40% Quizzes

20% Exams

INSTRUCTOR What I expect from all students:

EXPECTATIONS:

- You will treat everyone in class, including the instructor, with respect.
- You will agree to do the work outlined in the syllabus on time.

- You will acknowledge that previous academic preparation (e.g. writing skills, math skills) will affect your performance in each course.
- You will acknowledge that your perception of effort, by itself, is not enough to justify a distinguished grade.
- You will not plagiarize or otherwise steal work from others.
- You will not make excuses for your failure to do what you did not do.
- You will accept the consequences, both good and bad of your actions.

GRADING: University grading policies & standards apply.

A	95 - 100 %	C	74 – 76.99 %
A-	90 - 94.99 %	C-	70 - 73.99 %
B+	87 - 89.99 %	D+	67 - 69.99 %
B	84 - 86.99 %	D	64 - 66.99 %
B-	80 - 83.99 %	D-	60 – 63.99 %
C+	77 - 79.99 %	E	59.99 % and below

***C- or above is passing*

GRADE All CAI grading is done in accordance with University Policy.

DEFINITIONS:

A, A- = Outstanding Achievement

The student demonstrates an exceptional mastery of the content. An “A or A-” grade is an exceptional grade indicating distinctly superior performance of which very few students are capable of achieving. The student demonstrates unusually sharp insight regarding the course content and every aspect of performance is of exemplary quality.

B+, B, B- = Commendable Achievement

The student demonstrates an above average mastery of the content. A “B+, B or B-” grade is an above average grade indicating achievement of a high order. The student has exceeded the stated requirements. The student demonstrated commendable insight regarding the course content and every aspect of performance is of above average quality.

C+, C = Acceptable Achievement

The student demonstrates average aptitude of the content. A “C+ or C” grade is an average grade indicating that a student has performed satisfactorily in all aspects of their work. The student has adequately met the stated requirements. The student demonstrates acceptable insight regarding the content and overall performance is of average quality.

C- = Marginal Achievement

The student demonstrates a below average mastery of the content. A “C-” grade is a below average grade indicating that a student has not fully met the stated standards of the course. The student demonstrates minimal insight regarding content and the overall performance is of marginal quality.

Below C- = Failing

The student demonstrates little to no mastery of the content. An “F” grade is a failing grade indicating that a student has not met the stated standards of the course. The student demonstrates insufficient insight regarding content and the overall performance is not worthy of credit.

Note: Any course grade with a score below C- must be repeated.

Read: Handling Food Safely - Chapter 1

Quiz: Chapter 1

Mar 9

7 pts

Chapter 1

Quiz

Quiz: Chapter 1

Mar 9

9 pts

Read: Bad Bugs - Chapter 2

Quiz

Quiz: Chapter 2

Mar 9

8 pts

Quiz: Chapter 2

Read: Food Hazards and Allergens - Chapter 3

Quiz

Quiz: Chapter 3

Mar 9

8 pts

Watch: Food Safety 101

Quiz

Food Safety 101 Essay Questions

Read: TCS Foods and Controls- Chapter 4

Quiz: Chapter 4

Mar 23

9 pts

Read: Sources & Receiving - Chapter 5

Quiz: Chapter 5

Mar 23

3 pts

Watch: Health & Hygiene

Quiz

Health & Hygiene Essay Questions

Mar 23

15 pts

Discussion Topic

What the ...?!

Mar 23

10 pts

What the ...?!

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Module 3 |Mar 17 – Mar 23

Read: Storage - Chapter 6

Quiz

Quiz: Chapter 6

Mar 23

9 pts

Read: Food Preparation - Chapter 7

Quiz: Chapter 7

Mar 23

3 pts

Quiz: Chapter 7.

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Read: The Flow of Food: Service - Chapter 8

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Quiz: Chapter 8

Mar 23

10 pts

Watch: Let it Flow

Quiz

Let it Flow Essay Questions

Mar 23

13 pts

Module 4 | Mar 24 – Mar30

Read: Management Systems Crisis Planning - Chapter 12

Quiz: Chapter 12

Mar 30

8 pts

Read: Facilities & Equipment - Chapter 10

Quiz: Chapter 10

Mar 30

9 pts

Watch: Safety and Sanitation - Walk-in & Freezer

Walk-in & Freezer Essay Questions

Mar 30

10 pts.

Module 5 |Mar 31-Apr 6

Read: Cleaning & Sanitizing - Chapter 9

Quiz: Chapter 9

Apr 6

10 pts

Read: Pest Control - Chapter 11

Quiz: Chapter 11

Apr 6

8 pts

Watch: Hand Washing & Personal Hygiene

Quiz

Hand Washing & Personal Hygiene Essay Questions

Apr 6

8 pts

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Module 6 | Apr 7-Apr 13

Read: Regulations, Inspections & Staff Training - Chapter 13

Quiz: Chapter 13

Apr 13

8 pts

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Watch: Cleaning & Sanitizing

Quiz

Cleaning & Sanitizing Essay Questions

Apr 13

12 pts

Module 7 | Apr 14-20

Watch: 10 Procedures & Tools to Ensure a Safe & Clean Restaurant

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Quiz

Apr 20

11 pts

Module 8 | April 21 Final Day

- Assignment

Serv Safe Exam

Feb 24

40 pts

Serv Safe Exam.

FINAL PRACTICAL EXAMS: All written exams must be taken at the scheduled examination time. Special arrangements to test early can be made with two-week advance notice.

As part of your final class grade, you will need to take the Serve Safe exam. This will be held on Feb 24th at 10am in room CL 111 at the Canyon Park Campus. You will need an exam code, it can be purchased for \$38 that day or anytime before. No notes may be used on this certification test.

Required Course Syllabus Statements

Generative AI

AI programs are not a replacement for your human creativity, originality, and critical thinking. Writing, thinking, and researching are crafts that you must develop over time to develop your own individual voice. At the same time, you should learn how to use AI and in what instances AI can be helpful to you. The use of generative AI tools (e.g. ChatGPT, Google Bard, etc.) is permitted in this course for the following activities:

- Brainstorming and refining your ideas;
- Fine tuning your research questions;
- Finding information on your topic;
- Drafting an outline to organize your thoughts; and
- Checking grammar and style.

The use of generative AI tools is not permitted in this course for the following activities:

- Impersonating you in classroom contexts, such as by using the tool to compose discussion board prompts/responses assigned to you or content that you put into a Teams/Canvas chat.
- Completing group work that your group has assigned to you, unless it is mutually agreed upon that you may utilize the tool.
- Writing a draft of a writing assignment.
- Writing entire sentences, paragraphs or papers to complete class assignments.

You are responsible for the information you submit based on an AI query (for instance, that it does not violate intellectual property laws, or contain misinformation or unethical content). Your use of AI tools must be properly documented and cited in order to stay within university policies on academic honesty. Any student work submitted using AI tools should clearly indicate what work is the student's work and what part is generated by the AI. In such cases, no more than 25% of the student work should be generated by AI. If any part of this is confusing or uncertain, please reach out to me for a conversation before submitting your work.

Using Remote Testing Software

This course does not use remote testing software.

This course uses remote testing software. Remote test-takers may choose their remote testing locations. Please note, however, that the testing software used for this may conduct a brief scan of

remote test-takers' immediate surroundings, may require use of a webcam while taking an exam, may require the microphone be on while taking an exam, or may require other practices to confirm academic honesty. Test-takers therefore shall have no expectation of privacy in their test-taking location during, or immediately preceding, remote testing. If a student strongly objects to using test-taking software, the student should contact the instructor at the beginning of the semester to determine whether alternative testing arrangements are feasible. Alternatives are not guaranteed.

Required University Syllabus Statements

Accommodations/Students with Disabilities

Students needing accommodations due to a permanent or temporary disability, pregnancy or pregnancy-related conditions may contact UVU [Accessibility Services](#) at accessibilityservices@uvu.edu or 801-863-8747.

Accessibility Services is located on the Orem Campus in BA 110.

Deaf/Hard of Hearing students requesting ASL interpreters or transcribers can contact Accessibility Services to set up accommodations. Deaf/Hard of Hearing services can be contacted at DHHservices@uvu.edu

DHH is located on the Orem Campus in BA 112.

Academic Integrity

At Utah Valley University, faculty and students operate in an atmosphere of mutual trust. Maintaining an atmosphere of academic integrity allows for free exchange of ideas and enables all members of the community to achieve their highest potential. Our goal is to foster an intellectual atmosphere that produces scholars of integrity and imaginative thought. In all academic work, the ideas and contributions of others must be appropriately acknowledged and UVU students are expected to produce their own original academic work.

Faculty and students share the responsibility of ensuring the honesty and fairness of the intellectual environment at UVU. Students have a responsibility to promote academic integrity at the university by not participating in or facilitating others' participation in any act of academic dishonesty. As members of the academic community, students must become familiar with their [rights and responsibilities](#). In each course, they are responsible for knowing the requirements and restrictions regarding research and writing, assessments, collaborative work, the use of study aids, the appropriateness of assistance, and other issues. Likewise, instructors are responsible to clearly state expectations and model best practices.

Further information on what constitutes academic dishonesty is detailed in [UVU Policy 541: Student Code of Conduct](#).

Equity and Title IX

Utah Valley University does not discriminate on the basis of race, color, religion, national origin, sex, sexual orientation, gender identity, gender expression, age (40 and over), disability, veteran status, pregnancy, childbirth, or pregnancy-related conditions, citizenship, genetic information, or other basis protected by applicable law, including Title IX and 34 C.F.R. Part 106, in employment, treatment, admission, access to educational programs and activities, or other University benefits or services.

Inquiries about nondiscrimination at UVU may be directed to the U.S. Department of Education's Office for Civil Rights or UVU's Title IX Coordinator at 801-863-7999 – TitleIX@uvu.edu – 800 W University Pkwy, Orem, 84058, Suite BA 203.

Religious Accommodation

UVU values and acknowledges the array of worldviews, faiths, and religions represented in our student body, and as such provides supportive accommodations for students. Religious belief or conscience broadly includes religious, non-religious, theistic, or non-theistic moral or ethical beliefs as well as participation in religious holidays, observances, or activities. Accommodations may include scheduling or due-date modifications or make-up assignments for missed class work.

To seek a religious accommodation, a student must provide written notice to the instructor and the Director of Accessibility Services at accessibilityservices@uvu.edu. If the accommodation relates to a scheduling conflict, the notice should include the date, time, and brief description of the difficulty posed by the conflict. Such requests should be made as soon as the student is aware of the prospective scheduling conflict.

While religious expression is welcome throughout campus, UVU also has a [specially dedicated space](#) for meditation, prayer, reflection, or other forms of religious expression.