

## Hospitality Career Training Center

### ServSafe® Food Manager Recertification Course

*Syllabus* Revision: May 2008

Instructor: Martin J Pemberton, Certified ServSafe® Instructor

Instructor ID: 4490751

Location: Varies; Hospitality Career Training Center, 9521 Pierce St NE, Minneapolis, MN 55434

Prerequisites: Completed Food Manager Certification Training and

Academic Accommodations due to a Disability: NRA Solutions provides reasonable accommodations to individuals with disabilities following procedures that are consistent with the *Americans with Disabilities Act*, *Uniform Guidelines on Employee Selection Procedures* and the *Standards for Educational and Psychological Testing*. For non-recertification class, this includes alternate test formats (e.g., oral instead of written) and test aids (e.g., readers or large-print booklets). Instructors should be notified of any accommodation requests for a special-needs examinee at least 10 business days prior to the examination date in order to obtain approval from NRA Solutions and to prepare for the accommodation. If, at the time of the exam, an examinee requests an accommodation that has not been pre-approved by NRA solutions, the examinee can either postpone that exam to another date OR take the exam without the requested accommodation.

#### Section Description:

The student will:

#### I. Food Sanitation and Safety

- Learn the Dangers and costs of foodborne illness.
- Review the populations that are at high risk for foodborne illness.
- Learn how food becomes unsafe.
- Discuss the keys to food safety.
- List potential hazards to food safety in their place of employment.
- Discuss techniques that can be used to pass food safety knowledge to coworkers.

#### II. Emerging Trends in Food Preparation and Handling

- Learn the three ways to safely thaw food.
- Learn how to prepare specific foods for safety.
- Review the specific cooking and temperature requirements for different types of foods.
- Discuss how to cool, reheat, hold, and serve food properly.
- Discuss cleaning and sanitation challenges each foodservice operation must overcome.

- Review the Ecolab 360° of Protection® program.
- Discuss changes made to the 2005 FDA Food Code.
- Explain why the upper limit of the temperature danger zone has been changed from 140°F to 135°F.
- Discussion of current event. Review article from [www.fda.gov](http://www.fda.gov) “Investigation of Outbreak of Infections caused by *Salmonella Saintpaul*.”

### III. Prevention of Foodborne Illness

- Learn what microbial contaminants are and how they contaminate food.
- Learn what conditions affect the growth of microorganisms.
- Learn the types of food that support the growth of microorganisms.
- Learn how to differentiate between foodborne infections, foodborne intoxications, and foodborne toxin-mediated infections.
- Learn the characteristics of bacteria, viruses, parasites, and fungi
- Learn the types of biological, chemical, and physical contaminants.
- Learn the types of food allergens, the symptoms associated with them, and methods of prevention.
- Discuss why the boiling point method for calibrating a thermometer is often less reliable than the ice-point method.
- Demonstrate how to calibrate a bi-metallic thermometer.
- Discuss methods for developing a HACCP plan.
- Learn different methods of record keeping.

**Course Curriculum: ServSafe®**  
(4 hours of class time)

**Introduction** (10 min)

**Food Sanitation and Safety** Lecture (20 min)

**ServSafe® Introduction to Food Safety** Video (15 Min)

**Food Safety Search,** Literature Search and Discussion (25 min)

**Current Event** Review article from [www.fda.gov](http://www.fda.gov) “Investigation of Outbreak of Infections caused by *Salmonella Saintpaul*.” (15 Min)

**ServSafe® Preparation, Cooking, and Serving** Video  
(20 min)

**Ecolab 360° of Protection®** Lecture (15 min)

**2005 FDA Food Code** Lecture (20 min)

**ServSafe® Overview of Foodborne Microorganisms  
and Allergens** video (25 min)

**Prevention of Foodborne Illness** Lecture (35 min)

**Thermometer Calibration** Lab (20 min)

**HACCP** Lecture (20 min)

**Paperwork**

**Methodology:** Instructional strategies included: Foodservice projects, team cooperation, literature search, and different styles of teaching including multimedia. Use is made of reports for student feedback.

**Criteria:** Evaluation is based on attendance, class participation, attentiveness during video presentations, submittal of summaries of literature searches, and completion of paperwork.

**Clinical Experiences:** None

Required Texts

*None*

Supplementary Texts:

**ServSafe® Essentials, Fifth Edition**, National  
Restaurant Association Solutions, ISBN 978-1-58280-  
224-4

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