# CUL 111 Food Service Sanitation

# Fall 2015

# Assignments

## **Chapter Homework**

***Due for every book chapter***. All discussion Questions, all case in point case studies, all study questions. Due the class after we have finished the chapter.

## **Due October 6:**

Foodborne Illness Info Sheet: two (2) pages, bullet points on the specific illness you choose from the sign-up sheet.

## **Due on November 17**

Pest Control Info Sheet: two (2) pages, bullet points on the pest you choose from the sign-up sheet.

## **Kitchen Inspection**

Forms will be provided. Students will choose one (1) visit from the inspection schedule. Each student will conduct an inspection using the provided form. The student will also write up a report outlining the issues and why they are an issue. Due no later than one week after your inspection date.

## **Group Training Program**

Each group will choose an area from sanitation (does not to be specifically from the book or class) Turn in a proposal for you group outlining your topic, how you are going to teach the topic, how you are going to measure the outcome of you teaching and any needs for teaching the topic.

Each group will present and teach during the allotted time in class- each member of the group WILL speak. How you teach is up to you. Students have done lectures, plays, videos, power points, and demonstrations.

Your grade will be comprised of the following three (3) parts:

1. You presentation
2. Your participation as an audience member.
3. The grade assigned by your team members.