

**FDNS 4640 FOOD SAFETY AND SANITATION
FALL SEMESTER 2007**

DISTRIBUTION OF GRADES and ASSIGNMENTS

FDNS 4640

Assignments:	35% of final grade	
	Assignment 1 --	10%
	Assignment 2 --	10%
	Assignment 3 --	10%
	Assignment 4 --	5%
Exams:	60% of final grade	
	Exam 1	– 15%
	Exam 2	– 15%
	ServSafe	– 15%
	Final	– 15%
Periodic Activities/In-Class Assignments		– 5%

Assignment 1 Student Roundtables, in Class. You will be assigned a topic that will be presented to others in a small group setting. Groups will rotate around the room every 5 minutes and you will present your information more than one time. You will turn in an outline of your presentation to Dr. Address.

Dates: **September 11 and 13, 2007 (date assigned by topic)**

Assignment 2 A "Case In Point" case study will be distributed on August 28. Provide written answers to questions asked about the scenario. Write your own "Case in Point" scenario and provide written answers for it to the questions provided. Must be typed; detailed instructions will be distributed with the scenario.

Due Date: **September 18, 2007**

Assignment 3 A recipe for a foodservice menu item will be distributed for you to do a HACCP analysis of this recipe. Develop a flow chart and HACCP plan in the tabular format that will be provided. Be as specific as possible, especially in identifying preparation steps, hazards, critical control points, control methods, monitoring methods, standards, and corrective actions to be taken.

Due Dates: **October 18, flow chart submitted for checkoff
November 8, 2007, HACCP plan including final flow chart**

Assignment 4 Conduct of a personal household and foodservice operation food safety audit. Directions and requirements will be distributed.

Due Date: **November 29, 2007**
