

FNUT 1512 - Food Safety and Sanitation

Fall 2026 Syllabus, Section 01, CRN 41571,

Credit hours: 2

Instructor

Julieann Cheng

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Public Instructor Information

Instructor Title: Part-Time Faculty-Dietetics, Department of Human Performance and Rehabilitation Sciences

Instructor Professional Qualifications:

Master of Science, Strategic Leadership, Mountain State University, 2003

Bachelor of Science in Applied Science, Food and Nutrition Dietetics, Youngstown State University, 1996

Associate of Applied Science, Dietetic Technology, Youngstown State University, 1994

ServSafe Instructor and Proctor

Approved Provider of Ohio Manager Certification in Food Protection

Registered Dietitian Nutritionist/Licensed Dietitian

Instructor Office Location: *Cushwa Hall 3201*

Instructor Office Phone: 330-941-2558

Course Description

1512. Food Safety and Sanitation. Safe food handling and sanitation practices for students desiring to be employed in the food service industry as Food Service Managers. Upon successfully completing the ServSafe exam, the student will be awarded the ServSafe Certification and the Ohio Department of Health Food Protection Certification. 2 s.h.

Course Readings

Group	Title	Author	ISBN
Required	ServSafe Coursebook, 7th Edition	National Restaurant Association Educational Foundation (2017)	

The course readings are subject to change in the event of extenuating circumstances, research developments, current events, and/or to ensure better learning.

Schedule of Topics and Assignments

Day	Date	Reading(s)	Proposed Topic	Due/To Prepare for Class
Wed	8/26	Ch 1 Providing Safe Food	Providing Safe Food	Ch 1 Providing Safe Food Pre-Test ServSafe Quiz 1
Wed	9/2		Online - Supplemental Class	This online class is optional and will not count towards the 16 hours/960 minutes of in person class time. Opportunity for Professional Development
Wed	9/9	Ch 2 Forms of Contamination	Ch 2 Forms of Contamination	Read Ch 2 Forms of Contamination Quiz 2



Wed	9/16	Ch 3 The Safe Food Handler	Ch 3 The Safe Food Handler	Read Ch 3 The Safe Food Handler Quiz 3
Wed	9/23	Ch 4 The Flow of Food: An Introduction	Ch 4 The Flow of Food: An Introduction	Ch 4 The Flow of Food: An Introduction Quiz 4
Wed	9/30	Ch 5 The Flow of Food: Purchasing, Receiving, and Storage	Ch 5 The Flow of Food: Purchasing, Receiving, and Storage	Read Ch 5 The Flow of Food: Purchasing, Receiving, and Storage Quiz 5
Wed	10/7	Ch 6 The Flow of Food: Preparation	Ch 6 The Flow of Food: Preparation	Read Ch 6 The Flow of Food: Preparation Quiz 6
Wed	10/14	Ch 7 The Flow of Food: Service	Ch 7 The Flow of Food: Service	Read Ch 7 The Flow of Food: Service Quiz 7
Wed	10/21	Ch 8 Food Safety Management Systems	Ch 8 Food Safety Management Systems	Read Ch 8 Food Safety Management Systems Quiz 8
Wed	10/28	Ch 9 Safe Facilities and Pest Management	Ch 9 Safe Facilities and Pest Management Ohio Supplemental Information	Read Ch 9 Safe Facilities and Pest Management Quiz 9 Ohio Supplemental Information
Wed	11/4	Ch 9 Safe Facilities and Pest Management	Ch 9 Safe Facilities and Pest Management	Read Ch 9 Safe Facilities and Pest Management Quiz 9
Wed	11/11	No Class		
Wed	11/18	Review of Chapter 1-10	Comprehensive Review and Practice Exam Ohio Supplemental Information	Practice Exam Read Ohio Supplemental Information - link on blackboard
Wed	11/25	No Class		
Wed	12/2			ServSafe Exam
Wed	12/9			ServSafe Exam Attempt 2

The course schedule, policies, procedures, and assignments in this course are subject to change in the event of extenuating circumstances, by mutual agreement, and/or to ensure better learning.