

NFS 034: National Restaurant Association ServSafe Certification

Time/Location: To Be Determined

Professor: Dr. Todd Pritchard (aka “Dr. Todd”)

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Office Hours: By Appointment. Send Email with request for meeting.

Number of Credits: 1.0

Prerequisites: None

Course Description: This course utilizes the ServSafe materials prepared by the National Restaurant Association Education Foundation to prepare students for a national examination.

Required Materials: ServSafe Essentials (current edition) including the on-line electronic voucher.

Course Format: Students are assigned weekly readings in the ServSafe Essentials manual. The class will meet once per week to review the chapters assigned and to highlight important concepts in each chapter.

Students may take this course as independent study in which case they set up a meeting with the professor to schedule the on-line national exam.

Course Objectives: Upon completion of the course, students should be able to:

- 1) Understand the major factors involved with keeping food safe
- 2) Be prepared to take, and pass, a national test on keeping food safe