**Foods II \_Reimers                       Honors ServSafe® Assignment**

Honors Foods II students will create a portfolio of their work. The ServSafe® Assignment is the first submission to your individual portfolio. Each student will be responsible for **1 Chapter** of the ServSafe® book.

Assignment Requirements:

1. Go to [http://reimersfoods.weebly.com](http://reimersfoods.weebly.com/) to view the class website. ServSafe® Powerpoints are found under Food and Nutrition II Objectives and Powerpoints. The class website can be found on Enloe’s Website as well.
2. Create a Fill-in-Note Sheet to follow Powerpoint presentations provided to you by Ms. Reimers on the class website. **Total: 50 points**
3. Create 2 classroom activities that relates to the topics covered in the chapter. Keep in mind there are about 25 students in each class. Your activity can be individual, partner, team or group based. **Total: 50 points**
4. Complete a 2 page typed paper explaining the importance of one topic covered in each chapter. You may elaborate on the information provided in the ServSafe® book, or obtain outside research/resources to discuss the topic. (\*\*Current events can be useful). **Total: 50points**

The format for the papers are as follows:

a.       Minimum of 2 pages

b.       Typed

c.       12 pt, Times New Roman font

d.       Double spaced

e.       1in margins

**\*\*\*Post ALL 3 parts of the assignment on the class Edmodo site by 11:59 p.m. on the date that it is due. A schedule listing the students responsible for each chapter will be posted to the class website and Edmodo classroom site.**

**Total Possible Points for assignment = 150pts**

**ServSafe® Chapter Schedule and Rubric is posted below.**

**Foods II Honors\_Reimers**

**ServSafe® Assignment Rubric**

**ServSafe Chapter Rubric**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Incomplete**  **0 pts** | **Fair-**  **20-30pts** | **Good-**  **31-40pts** | **Great-**  **41-50pts** |
| **Fill-in-note sheets** | The fill-in-notes were not submitted. | The entire chapter is not included. The blanked words are un-important. | The chapter is complete. The blanked words are un-important. | The chapter is complete. The blank words are relevant to the material covered. |
| **2 classroom activities** | The classroom activities were not submitted. | The activities are incomplete or there is a missing activity. | The activities cannot be used in the classroom setting. | The activities are classroom appropriate and relevant to the chapters’ material. |
| **2 page typed paper** | The paper was not submitted. | The paper is less than 2 pages (following the format) and does not cover material found in the chapter. | The paper is not 2 pages (following the format) but covers material found in the chapter. | The paper is a complete 2 pages and covers material found in the chapter. |

**Schedule of project due dates 2017**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Chapter and Topic** | **4A class and DUE date** | **2B class and DUE date** | **3B class and DUE date** | **4B class and DUE date** |
| **Ch. 1 - Providing Safe food** | Brandy- 9/12 |  | Dawn- 9/11 | Deja- 9/11 |
| **Ch. 3- Safe food handler** | Hazael-  9/20 | Jasmine- 9/19 |  |  |
| **Ch. 5- Purchasing, Receiving, Storage** | Jacori- 9/27 | Sam- 9/26 |  |  |
| **Ch. 6- Preparation** | Neffi- 9/29 | Samiya- 10/2 | Lashona- 10/2 | Anaiah- 10/2 |
| **Ch. 7- Service** |  | Sarah- 10/2 |  |  |
| **Ch. 8- Food safety management systems** | Maia-10/9 | Alfonso-  10/10 |  | Anissa- 10/10 |
| **Ch. 9- Facilities and pest management** | Matthew- 10/13 | H’Dup- 10/16 | Armani- 10/16 | Chester- 10/16 |
| **Ch. 10- Cleaning and Sanitizing** | Miguel- 10/17 | Devin- 10/18 | Andi- 10/18 | Kayla- 10/18 |