

## MyServSafeLab

School Name County College of Morris, Randolph, NJ

Course Name Serv-Safe/Food Safety Handling

Course Format Hybrid: course meets once a week; homework assignments are completed online

**Key Results** MyServSafeLab homework scores positively correlated to students' final course grades and achievement of National ServSafe Certification.

### Submitted by

Toni Perry, Adjunct Professor

### Course materials

*Serv-Safe CourseBook*, The National Restaurant Association Educational Foundation

### Challenges

Community College of Morris, a public community college in Northern New Jersey, serves more than 8,000 full- and part-time undergraduates and has one of the highest graduation and transfer rates among the state's community colleges.

Serv-Safe/Food Safety Handling introduces Hospitality and Culinary Arts students to the basic principles and guidelines of sanitation and food safety in a professional food service environment, and covers topics including food borne illness, microbiology, food allergens, and facility sanitation. Upon successful completion of the course, students are eligible to earn ServSafe Food Safety certification with a grade of 75 percent or higher on the official certification exam.

Toni Perry, adjunct professor, sought online courseware that would help increase students' exposure to course material over the course's brief eight-week session. "I wanted a program that would offer students multiple ways to learn and to practice the information needed to be successful in the course," she says.

### Implementation

Students read three chapters of the textbook per week and complete required MyServSafeLab Pre-Tests, Post-Tests, and Review Questions. To further facilitate learning, students are allowed an unlimited number of attempts on all assessments. Students read the textbook, complete the MyServSafeLab Pre-Tests, remediate what they don't know before taking the Post-Tests, complete the Review Questions, and then attend lecture where Perry reviews the material and reinforces the content that was practiced prior to class.

### Assessments

45 percent MyServSafeLab

35 percent Attendance

20 percent ServSafe practice exam

*There is a strong, positive correlation between MyServSafeLab homework scores and ServSafe Certification Exam pass/fail scores. The average MyServSafeLab score for those who passed the Certification Exam was 82 percent.*

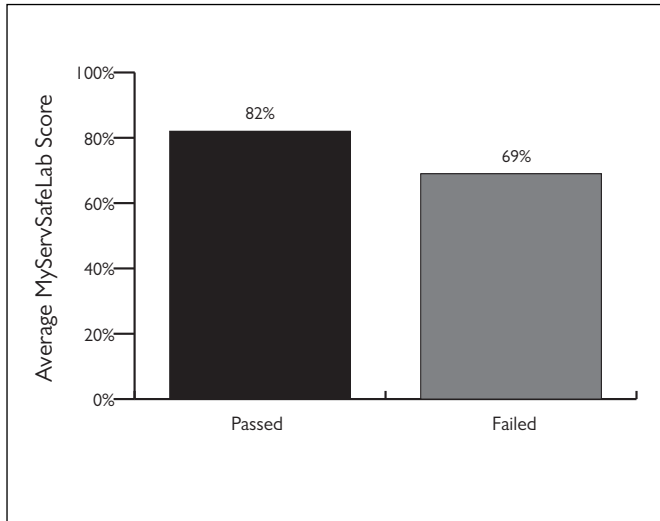


Figure 1. ServSafe Certificate Exam Results Related to Average MyServSafeLab Scores, Fall 2013 (n=19) (Passing=a score of at least 75%)

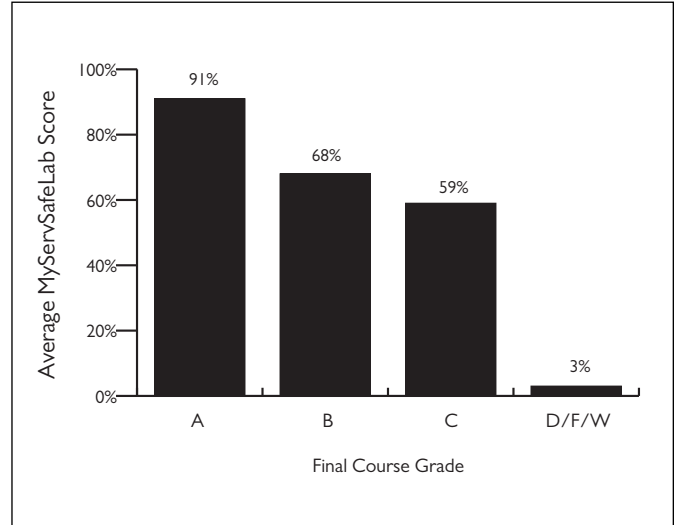


Figure 2. Final Course Grade Related to Average MyServSafeLab Scores, Fall 2013 (n=19)

## Results and Data

There is a strong, positive correlation between MyServSafeLab homework scores and ServSafe Certification Exam pass/fail scores. The average MyServSafeLab score for those who passed the Certification Exam was 82 percent; those who failed the exam had an average MyServSafeLab score of 69 percent (figure 1). MyServSafeLab homework scores also were consistent with students' final course grades (figure 2).

## The Student Experience

Repeated exposure to course material is a key element to success in preparing for the ServSafe Certification Exam. By providing convenient, 24/7 access to the etext, MyServSafeLab helps students be accountable for their work and prepare for the ServSafe Certification Exam whenever it fits their schedules. In addition, it provides examples of the different question formats and types students can expect from the actual exam.

## Conclusion

A main goal of Serv-Safe/Food Safety Handling is to prepare students to pass the ServSafe Certification Exam. "Using MyServSafe, 71 percent of my students earned certification at the end of the semester," says Perry.