

University of Illinois Federal Grant Study Summary

Alternative Teaching Methods for Food Service Sanitation Certification Using Self-Guided Computer Based Training Summary

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Introduction

Illinois requires all food service establishments to be under the operational supervision of a certified food service sanitation manager. Certification is achieved by successfully completing an approved 15 hour certification training course and monitored examination. Traditional delivery at the University of Illinois has consisted of two eight hour days of lecture, with an exam upon completion. In an effort to ease the burden of the large blocks of time required by traditional delivery, alternative delivery methods were sought. This search led to the Food Service Operator's Training Achievement Program Series' Food Safety Training and Certification, an interactive CD ROM multimedia training program produced by Premier Distributors of America, Inc. and Chimera Multimedia. The program consists of 14 lessons, complete with audio, video, interactive activities, and a sample exam.

Methods

Students enrolled in FSHN 149 – Applied Foodservice Sanitation were used to test the effectiveness and quality of the computer based program. Thirty students, holding freshman through senior status and majoring in Dietetics, Hospitality Management, Food Science and Food Industry and Business, were proportionally divided into two sections. The study ran from September, 2000 through October, 2000. One section completed traditional delivery of the 15 hour course with the other section completing alternative delivery of the course through use of the CD ROM program. The students assigned alternative delivery were given detailed directions on its use, a choice of using their own computers or working in a designated computer lab on campus, and technical support when needed. With the CD program requiring the completion of quizzes and a practice exam. Students of both sections were required to score a minimum of 80% on each quiz and a minimum of 90% on the practice exam to be eligible for the certification exam. Scores were recorded as a means to monitor performance as the test approached. To also test a marketing claim that the CD program would enable successful completion of any food safety certification exam, both sections were required to take the Illinois Department of Public Health's Food Service Sanitation Manager Certification Examination and Experior Assessments' National Certified Professional Food Managers Examination. The results of the quizzes and both exams were analyzed for performance.

Results

	COMPUTER DELIVERY	TRADITIONAL DELIVERY
National Exam Results (Experior)	Average – 83.94%	Average – 86.46%
State of Illinois Exam Results	Average – 87.34%	Average – 87.15%
Final Course Grades (exam = 75% of grade, quizzes = 25% of grade)	Average – 89.99%, A-	Average- 91.18%, A-

Additional Charts Attached

Conclusion

Upon completion of the study and a review of the findings, no significant difference in course performance or test scores were found. Furthermore, we found the TAP's Food Safety Training and Certification program to be an acceptable and appropriate alternative for traditional lecture based sanitation training.