

DIET 50 Course Outline as of Fall 2008**CATALOG INFORMATION**

Dept and Nbr: DIET 50 Title: SANITATION & SAFETY
 Full Title: Sanitation & Safety
 Last Reviewed: 12/9/2019

Units	Course Hours per Week		Nbr of Weeks		Course Hours Total	
Maximum	2.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	2.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 105.00

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As: CUL 50

Formerly:

Catalog Description:

Basic principles of sanitation and safety and the applications of these principles to a food service operation. Emphasis on the supervisor's responsibility to maintain a sanitary and safe work environment.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**Schedule of Classes Information:**

Description: Basic principles of sanitation and safety. Applications of principles to a food service operation with emphasis on the supervisor's responsibility to maintain a sanitary and safe work environment. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Transferable	Effective:	Fall 1981	Inactive:
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UC Transfer:		Effective:		Inactive:
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, students will be able to:

1. Demonstrate the importance of food service sanitation and safety and commit to practice and teach good sanitation and safety principles.
2. Properly use vocabulary relative to microbiology.
3. List various county, state, and federal regulations important to food service operations.
4. Apply the principles of microbiology to every step of food purchase, storage, preparation and re-storage, using Hazard Analysis Critical Control Principles (HACCP).
5. Analyze a food service operation to determine vulnerable aspects in terms of microbial or other contamination.
6. Interpret and apply the concepts of cleaning and sanitizing.
7. Select appropriate vector controls.
8. Examine a workplace in terms of safety and understand the food service workers' responsibilities toward making a safe work environment.
9. Evaluate techniques to motivate and supervise employees to practice good sanitation and safety habits.

Topics and Scope:

Topics will include but not be limited to:

1. Basic principles of micro-organisms including classification, growth requirements, and transmission routes.
2. Description and methods of control of viral, chemical, vector, and parasite-caused food borne illness.
3. Personal sanitation - importance and techniques for mandating good, clean personal habits.
4. Application of sanitation knowledge to food receiving, storage,

preparation, and service, using Hazard Analysis Critical Control Principles (HACCP).

5. Basic concepts of safety in the workplace. Description of common accidents and injuries in food service including prevention and treatment.
6. Knowledge of supervisor's responsibilities in understanding and maintaining sanitation and safety regulations and standards.
7. Practical experience in sanitation and safety training.
8. Supervisor's responsibility in handling and reporting accidents and incidences of food borne illness in the workplace.

Assignment:

1. Participation on a panel of students who investigate a practical problem in food service sanitation or safety and present an oral and written evaluation of the problems.
2. In class sharing of information from library assignment to familiarize the student with material from the Centers for Disease Control and periodical search on safety and sanitation issues.
3. Participation in several role-playing assignments pertaining to supervision of employees.
4. Use of a checklist to evaluate a workplace for safety and sanitation.
5. Use of the Hazard Analysis model to evaluate 5 case studies (HACCP).
6. Short assignments designed to make the California Unicode regulations familiar to the student.
7. In-service presentation.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems, Field work, Library Research

Problem solving
20 - 35%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances

Skill Demonstrations
5 - 15%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Completion, Short essay, quizzes.

Exams
40 - 60%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation

Other Category
5 - 10%

Representative Textbooks and Materials:

SERV SAFE COURSEBOOK, National Restaurant Association, 2nd edition, 2002.

California Unicode.

F.D.A. CONSUMER MAGAZINE and Centers for Disease Control handouts.