ADLTED 783 Course Outline as of Summer 2017

CATALOG INFORMATION

Dept and Nbr: ADLTED 783 Title: FOOD SANITATION & SAFETY
Full Title: Workforce Preparation--Food Sanitation & Safety
Last Reviewed: 12/12/2016

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	0	4	Lecture Scheduled	0
Minimum	0	Lab Scheduled	2.00	4	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	8.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00 Total Student Learning Hours: 8.00

Title 5 Category:	Non-Credit
Grading:	Non-Credit Course
Repeatability:	27 - Exempt From Repeat Provisions
Also Listed As:	
Formerly:	

Catalog Description:
Course covers basic principles of sanitation and safety, and the application of these principles to restaurant and non-restaurant food service operations. Prepares students to take the California Department of Health Food Handler Certification exam.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Course covers basic principles of sanitation and safety, and the application of these principles to restaurant and non-restaurant food service operations. Prepares students to take the California Department of Health Food Handler Certification exam. (Non-Credit Course)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:

Transfer Credit:
Repeatability: Exempt From Repeat Provisions

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Explain the importance of food safety and its relationship to foodborne illness.
2. Demonstrate understanding of the proper ways to clean and sanitize any and all parts of the food service area
3. Apply test-taking skills to the California Department of Health Food Handler Certification exam

Objectives:
Upon completion of the course, students will be able to:
1. Demonstrate the importance of food service sanitation and safety, and express the rationale to practice and teach good sanitation and safety principles
2. Properly use vocabulary relative to food-born pathogens
3. List various county, state, and federal regulations important to food service operations
4. Apply basic principles of microbiology to every step of food purchase, delivery, storage, preparation, and re-storage
5. Identify the vulnerable aspects within the food service environment in terms of their potential for physical, biology, and chemical contamination
6. Interpret and apply the concepts of cleaning and sanitizing, including the proper types of products and their appropriate use and storage
7. Examine a workplace in terms of safety and explain the responsibilities toward creating a safe work environment
8. Comprehend test questions common to industry-specific exam

Topics and Scope:

1. Introduction to Food Safety
2. Biohazards, Foodborne Disease, and Food Spoilage
3. Contaminants
4. Food and Temperature Control
5. Employee Health, Hygiene, and Training

6. Purchasing, Receiving, and Storing Food
7. Cleaning and Sanitization
8. Pest Control
9. Facility Design--Areas of Particular Hazard
10. Test-taking strategies

Assignment:

1. Participation in role-playing assignments pertaining to hygiene and sanitation
2. Use a checklist to evaluate a workplace for safety and sanitation
3. Use the Hazard Analysis Critical Control Point (HACCP) model to evaluate case studies
4. 2-3 practice tests
5. Team projects in cleaning and sanitation in the food service environment

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	Writing 0 - 0%

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

Case studies; role-playing; team project; checklist	Problem solving 60 - 65%

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

None	Skill Demonstrations 0 - 0%

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

Objective practice exams	Exams 25 - 30%

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

Attendance and participation in class activities	Other Category 5 - 10%

Representative Textbooks and Materials:
Instructor prepared materials
HACCP & Sanitation in Restaurants and Food Service Operations. Arduser, Lora and Brown, Douglas. Atlantic Publishing. 2013