

DIET 50 Course Outline as of Fall 2020**CATALOG INFORMATION**

Dept and Nbr: DIET 50 Title: SANITATION & SAFETY
 Full Title: Sanitation and 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:

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 or equivalent

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

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. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

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

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Identify food safety best practices based on the Food and Drug Administration (FDA) Food Code and kitchen safety based on Occupational Safety and Health Administration (OSHA) guidelines.
2. Design a comprehensive kitchen cleaning and sanitizing program to prevent foodborne illnesses and comply with all applicable federal, state, and county regulations.
3. Qualify to take the national credentialing exam for ServSafe Certified Managers, administered by the National Restaurant Association.

Objectives:

At the conclusion of this course, the student should be able to:

1. Apply food safety best practices based on the FDA guidelines.
2. Explain kitchen safety based on OSHA guidelines.
3. Describe the food safety responsibilities of the food service manager or person in charge.
4. Design a comprehensive kitchen cleaning and sanitizing program to prevent foodborne illnesses and comply with all applicable federal, state, and county regulations.
5. Apply the principles of microbiology to every step of the food service process (purchasing, storage, preparation, and service) using Hazard Analysis Critical Control Points (HACCP) principles.
6. Evaluate techniques to motivate and supervise employees to practice good sanitation and safety habits.

Topics and Scope:

- I. What is a Foodborne Illness and How Does it Occur?
 - A. Contaminants - biological, chemical, physical
 - B. Time-temperature abuse
 - C. Cross-contamination
 - D. Poor personal hygiene

- E. Poor cleaning and sanitizing
- II. Knowledge of Supervisor's Responsibilities in Understanding and Maintaining Sanitation and Safety Regulations and Standards
 - A. FDA Food Code, California Retail Food Code
 - B. California State Title 22, Division 5-Health Care
 - C. OSHA kitchen safety standards
- III. Supervisor's Responsibility in Handling and Reporting Accidents in the Workplace and Incidences of Foodborne Illness
- IV. Basic Principles and Vocabulary of Micro-Organisms including Pathogen Classification, Growth Requirements, and Transmission Routes
- V. Food Safety Best Practices to Prevent Foodborne Illness Caused by Biological, Chemical, and Physical Contaminants
- VI. Food Allergens
- VII. Personal Hygiene and Health Standards for Food Service
- VIII. Analysis and Application of Sanitation Knowledge to Food Receiving, Storage, Preparation, Food service using Hazard Analysis Critical Control Point (HACCP) Principles
 - A. Flow of food: purchasing, receiving, storing, preparing, service and clean up
 - B. Food purchasing and receiving guidelines
 - C. Food storage
 - 1. Time and temperature control
 - 2. Dry storage
 - 3. Refrigerator storage
 - 4. Freezer storage
 - D. Food preparation
 - 1. Potentially Hazardous Foods (PHF); Time and Temperature Control for Safety (TCS)
 - 2. Thawing frozen food
 - 3. Cooking process
 - a. Meat, poultry, fish
 - b. Eggs - use of pasteurized eggs
 - c. Other PHF foods
 - i. Cooling food
 - ii. Storing prepared food
 - iii. Reheating food
 - E. Food service
 - 1. Holding food for service
 - 2. Serving food safely
 - 3. Off-site service
- IX. Basic Concepts of Safety in the Workplace. Description of Common Accidents and Injuries in Food Service including Prevention and Treatment
- X. Safe Facilities and Equipment
 - A. Flooring, walls, food contact surfaces, dishwashing facilities
 - B. Lighting, ventilation, plumbing, air gap
 - C. Installation and maintenance of stationary equipment
- XI. Cleaning and Sanitizing
- XII. Pest Management
- XIII. Practical Experience in Sanitation and Safety Training
 - A. Required elements for in-service training, including documentation
 - B. Delivering training and measuring target audience competencies
 - C. Maintaining staff training records

Assignment:

1. Five In-Class/Online Activities
 - A. Food Safety Worksheet (Basic safety and sanitation definitions, Risk Factors for Foodborne Illness, Food Contaminants, etc)
 - B. Equipment Cleaning Presentation
 - C. Microbial Identification
 - D. Food Borne Illness outbreaks in the news (use of CDC website or other reliable media sources) report and presentation in class
 - E. Correct Temperature Worksheets
2. HACCP recipe assignment (receiving log, prep sheet, temp log, cleaning schedule, role playing, and workplace evaluation)
3. In-Service Presentation Assignment (In-service preparation, presentation, and CDPH/CRFC required documentation)
4. Mid-Term and Final

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.

Worksheets, Food borne illness outbreak report	Writing 10 - 20%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Role-playing assignment, work place evaluation, microbial identification, and HACCP recipe assignment	Problem solving 15 - 35%
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

In-service presentation, Equipment Cleaning Presentation	Skill Demonstrations 10 - 20%
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Exams: All forms of formal testing, other than skill performance exams.

Midterm, final exam	Exams 40 - 60%
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Other: Includes any assessment tools that do not logically fit into the above categories.

Participation	Other Category 5 - 10%
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Representative Textbooks and Materials:

- SERV SAFE COURSEBOOK, National Restaurant Association. 7th ed. 2017
 Access to California Retail Food Code. online
 F.D.A. CONSUMER MAGAZINE and Centers for Disease Control handouts