CUL 250 Course Outline as of Spring 2002

CATALOG INFORMATION

Dept and Nbr: CUL 250 Title: SANITATION AND SAFETY
Full Title: Sanitation and Safety
Last Reviewed: 1/25/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	4	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00 Total Student Learning Hours: 52.50

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:	CULT 250

Catalog Description:
The basic principles of food safety and sanitation and the application of these principles in a food service operation. Includes instruction on sanitation regulations and personal hygiene, contamination sources, microorganisms and conditions for growth, proper food handling techniques and storage, development of a comprehensive cleaning and sanitizing program to prevent foodborne illnesses, and basic concepts of workplace safety. Upon completion students will be prepared to take the ServSafe certification test.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Schedule of Classes Information:
Description: Food safety and sanitation in a foodservice operation. Sanitation regs., personal hygiene, contamination sources, microorganisms and conditions for growth, proper food handling techniques and storage, comprehensive cleaning/sanitizing to prevent foodborne

illnesses, & workplace safety concepts. Students are prepared for the ServSafe certification test. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100.
Limits on Enrollment:
Transfer Credit:
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:

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

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
The student will:
1. State the potential economic impact and distress caused by foodborne illness.
2. State the importance of food safety and sanitation as the basis for preventing foodborne illness.
3. Identify the characteristics of potentially hazardous foods
4. Identify three types of contamination associated with food.
5. Define the food safety terms: contamination, foodborne illness, and outbreak.
6. Identify the populations especially at risk of contracting a foodborne illness.
7. Identify the three main types of foodborne hazards and give examples of each.
8. Identify three classes of foodborne illness and discuss how each causes disease.
9. Explain the factors that promote bacterial growth in foods.
10. Identify the temperature danger zone and explain how it affects bacterial growth.
11. List and describe the most common food-borne illnesses caused by microorganisms and other biological hazards. Apply knowledge to practical solutions for eliminating food-borne illness.
12. Describe characteristic features of various types of microorganisms affecting foodservice sanitation.
13. Identify the major types of potentially hazardous foods and the

characteristics common to this group.
14. Identify ways in which food can become contaminated.
15. Describe methods to prevent biological, physical, and chemical contamination.
16. Define food allergy.
17. Determine when to accept and reject different types of foods during receiving.
18. Calibrate thermometers and use them correctly.
19. Recognize codes and symbols used to designate food products that have been inspected by governmental agencies and coming from approved sources.
20. Identify purchasing and receiving procedures, which include the recognition of product defects.
21. Apply first in first out (FIFO) practices and proper storage procedures to keep food safe during storage.
22. Explain the importance of purchasing and storage management in relation to sanitary foodservice.
23. List rules for receiving and inspecting incoming food and for proper storage procedures.
24. Properly store foods to prevent cross contamination and maximize safety.
25. Use time and temperature controls in each step of the flow of food.
26. Demonstrate methods of preventing food-borne illness from poor personal hygiene and hand contact.
27. Restate and apply proper temperatures for storage of various foods, defrosting, cooking, holding, and serving.
28. List the characteristics of materials and designs of facilities and equipment for sanitary operation.
29. Demonstrate principles and proper procedures for sanitizing various materials and equipment and utensils by both manual and mechanical means.
30. Identify ways to prevent pest infestation and methods of pest elimination.
31. Describe the roles and activities of the government offices involved in safe food production, distribution, and marketing with respect to controlling food-borne illnesses.
32. Apply HACCP (Hazard Analysis Critical Control Point System) in various food handling/service operations.
33. Identify safety hazards.
34. Describe how to prevent and treat various accidents that can occur in foodservice; list emergency procedures.
35. Maintain high standard of personal cleanliness and hygiene.

Topics and Scope:

1. Basic principles of microorganisms, including classification, growth requirements, and transmission routes.
2. Description and methods of control of viral-, chemical-, and parasitic-caused foodborne illness.
3. Personal sanitation: importance and techniques for maintaining and mandating high standard of personal cleanliness and hygiene.
4. Application of sanitation knowledge to food receiving, storage,

preparation, and service.
5. Basic concepts of workplace safety. Description of common accidents in food service, including prevention and treatment.
6. Responsibility for understanding and maintaining sanitation and safety regulations and standards.

Assignment:

1. Readings from assigned textbook.
2. Short written reports on an assigned microorganism; foodborne illness; other food safety issues.
3. View videos on appropriate sanitation techniques, foodborne illness, safe receiving and storage, etc.
4. Visit a variety of Web sites and complete associated assignments.
5. Inspect a restaurant site using a checklist to evaluate for safety and sanitation.
6. Utilize the Hazard Analysis (HACCP) model to evaluate case studies.
7. Answer discussion questions.

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.

Written homework, Reading reports, Term papers	Writing 5 - 10%

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

Homework problems, Field work, Quizzes, Exams, Online and/or library research	Problem solving 20 - 35%

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

Class performances, Performance exams	Skill Demonstrations 5 - 15%

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

Multiple choice, True/false, Matching items, Completion, Short essay.	Exams 40 - 60%

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

Attendance/Participation/Professionalism	Other Category 5 - 10%

Representative Textbooks and Materials:
ServSafe Coursebook
Applied Food Service Sanitation, 3rd ed., Nifi
Instructor prepared course materials and handouts
Library/online reading assigned in F.D.A. Consumer Magazine and Center for Disease Control handouts/sites.