CUL 250 Course Outline as of Fall 2015

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 a nationally recognized exam.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:
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 a nationally recognized exam. (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:
Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Demonstrate knowledge of sanitation regulations and personal hygiene.
2. Identify and describe contamination sources, microorganisms and conditions for growth.
3. Describe a comprehensive cleaning and sanitizing program to prevent food borne illnesses.
4. Recognize basic concepts of workplace safety.
5. Successfully complete a final exam equivalent to a nationally recognized exam.

Objectives:
Upon completion of the course, students will be able to:
1. State the potential economic impact and distress caused by food borne illness.
2. State the importance of food safety and sanitation as the basis for preventing food borne illness.
3. Identify and describe the characteristics of potentially hazardous foods.
4. Define the food safety terms: contamination, food borne illness, and outbreak.
5. Identify the populations especially at risk of contracting a food borne illness.
6. Identify the three classes of food borne illness and discuss how each causes disease.
7. Identify the major types of potentially hazardous foods and the risk factors common to these foods.
8. Describe methods to prevent biological, physical, and chemical contamination of food.
9. Determine when to accept and reject different types of foods based on proper purchasing and recieving procedures.
10. Calibrate thermometers and demonstrate correct use.
11. Recognize codes and symbols used to designate food products that have been inspected by

governmental agencies and coming from approved sources.
12. Explain the importance of purchasing and storage management in relation to sanitary food service.
13. Describe proper storage of foods to prevent cross contamination and maximize safety.
14. Describe time and temperature controls in each step of the flow of food including defrosting, cooking, holding, and serving.
15. Demonstrate methods of preventing food-borne illness based on poor personal hygiene and hand contact.
16. List the characteristics of materials, designs of facilities, and equipment for sanitary operation.
17. Demonstrate principles and proper procedures for sanitizing various materials, equipment, and utensils by both manual and mechanical means.
18. Identify ways to prevent pest infestation and methods of pest elimination.
19. Describe the roles and activities of the government offices involved in safe food production, distribution, and marketing with respect to controlling food-borne illnesses.
20. Describe HACCP (Hazard Analysis Critical Control Point System) in various food handling/service operations.
21. Identify common safety hazards.
22. Describe how to prevent and treat various accidents that can occur in foodservice and list emergency procedures.
23. Maintain high standard of personal cleanliness and hygiene.

Topics and Scope:

I. Basic Principles of Microorganisms
   A. Classification
   B. Growth requirements
   C. Transmission routes
II. Description and Methods of Controlling Food Borne Illnesses
   A. Viral-caused
   B. Chemical-caused
   C. Parasitic-caused
   D. Bacteria-caused
III. Personal Sanitation Importance and Techniques
   A. Maintaining high standard of personal cleanliness and hygiene
   B. Mandating high standards of personal cleanliness and hygiene
IV. Application of Sanitation Knowledge (HACCP)
   A. Food receiving
   B. Food storage
   C. Food preparation and service
V. Basic Concepts of Workplace Safety
   A. Description of common accidents in food service
   B. Prevention and treatment
VI. Responsibility for Understanding and Maintaining Regulations and Standards
   A. Sanitation
   B. Safety

Assignment:

1. Readings from assigned textbook and student handbook of approximately 20 pages per week.
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 food service site using a checklist to evaluate for safety and sanitation.
6. Utilize the Hazard Analysis (HACCP) model to evaluate case studies.
7. Answer weekly discussion questions.
8. Weekly quizzes and final exam.
9. Properly calibrate thermometers.
10. Properly set-up a three-compartment sink.

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 & reports	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, 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: thermometer calibration, etc.	Skill Demonstrations 5 - 15%

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

Quizzes and Final Exam; 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 and participation.	Other Category 5 - 10%

Representative Textbooks and Materials:
ServSafe Coursebook, Applied Food Service Sanitation, 6th edition, 2011.
Instructor prepared course materials, student handbook and handouts.