

CUL 250 Course Outline as of Fall 2021**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 or appropriate placement based on AB705 mandates

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 or appropriate placement based on AB705 mandates

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:

Upon completion of the course, students will 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:

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 receiving 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. 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

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related Assignments:

1. Weekly reading assignments (20-30 pages)
2. Weekly worksheets
3. Two to three web research assignments (1-2 pages)
4. One to three writing assignments
5. Three to four quizzes
6. Practical final exam (written portion included)

Lab-Related Assignments:

1. Two food service inspections using a checklist to evaluate for safety and sanitation
2. One thermometer calibration assessment
3. One three-compartment sink set-up

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.

Web research assignments, writing assignment

Writing
5 - 10%

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

Worksheets

Problem solving
20 - 35%

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

Food service inspection, thermometer calibration assessment, demonstrate setting up a three-compartment sink

Skill Demonstrations
5 - 15%

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

Quizzes and Final Exam

Exams
40 - 60%

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

None

Other Category
0 - 0%

Representative Textbooks and Materials:

ServSafe Coursebook. 7th ed. National Restaurant Association. Pearson. 2017.
Instructor prepared course materials, student handbook and handouts