

Course Syllabus



DIET 50: Sanitation and Safety

Syllabus • Fall 2025

Santa Rosa Junior College • Online

TUESDAYS 4–6 PM

Zoom link  (<https://santarosa-edu.zoom.us/j/81024780645>)

Instructor: Mari Morris, MAS, RD

Email: mmorris@santarosa.edu (<mailto:mmorris@santarosa.edu>)

Office Hours: Tuesdays 6-6:40 PM

Zoom link  (<https://santarosa-edu.zoom.us/j/81024780645>)

Tentative Course Topics & Assignments

<https://canvas.santarosa.edu/courses/79394/files/11388730?wrap=1>)



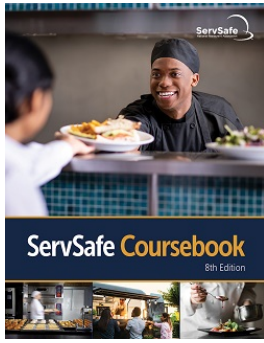
https://canvas.santarosa.edu/courses/79394/files/11388730/download?download_frd=1)  (Updated 8/19/25)

The instructor has the discretion to make changes as needed.

Required Text and Supplemental Materials

- [ServSafe Coursebook, 8th edition](https://www.servsafe.com/access/SS/Catalog/ProductDetail/1030013141008) 
(<https://www.servsafe.com/access/SS/Catalog/ProductDetail/1030013141008>), National Restaurant

Association



- There are 4 copies of the [8th edition available on reserve at the SRJC library](https://caccl-srjc.primo.exlibrisgroup.com/discovery/fulldisplay?docid=alma992929218405271&context=L&vid=01CACCL_SRJC:SRJC&lang=en&search_scope=CourseR). [_ \(https://caccl-srjc.primo.exlibrisgroup.com/discovery/fulldisplay?docid=alma992929218405271&context=L&vid=01CACCL_SRJC:SRJC&lang=en&search_scope=CourseR\)](https://caccl-srjc.primo.exlibrisgroup.com/discovery/fulldisplay?docid=alma992929218405271&context=L&vid=01CACCL_SRJC:SRJC&lang=en&search_scope=CourseR)
- You may choose to purchase a used copy of the 7th edition book; however, you will still need to purchase the online ServSafe exam voucher if you plan to take the ServSafe exam and will need to find supplemental materials for any content not covered in the older edition. Notable updates in the 8th edition include revised allergen and food labeling guidelines, updated foodborne illness statistics, current FDA Food Code references, and new practices for active managerial control.

Introduction

This course is an introduction to the terminology, basic concepts, standards, rules & regulations, and methods for safety and sanitation in the professional food business. 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 food-borne illnesses and basic concepts of workplace safety.

Course 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.

Student Learning Outcomes

Upon completion of the course, students will be able to:

1. Identify food safety best practices based on the FDA Food Code and OSHA guidelines.
2. Design a comprehensive kitchen cleaning and sanitizing program to prevent food-borne illnesses and comply with regulations.
3. Qualify to take the national ServSafe Manager certification exam.

Class Meetings

Most materials will be offered asynchronously, but we will meet most weeks on Tuesdays at 4 PM via Zoom. Discussions and several assignments will be completed during Zoom meetings. Major projects and presentations (like the In-Service Presentations) will be prepared outside of class and presented during Zoom. A in person ServSafe Exam may be offered later in the term, TBD.

Course Web Site

Students will use the Canvas course site for:

- Assignment instructions and submission
- Viewing grades and instructor feedback
- Accessing supplemental materials

Required Software

- Adobe Reader
 - Open Office or Microsoft Office (Word & PowerPoint compatible)
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Important Dates (Fall 2025)

- **Class Begins:** August 19, 2025
 - **Class Ends:** December 9, 2025
 - **Last Day to Add without instructor's approval:** August 24, 2025
 - **Last Day to Drop with refund:** August 31, 2025
 - **Last Day to Drop without a "W":** September 7, 2025
 - **Last Day to Drop with a "W":** November 16, 2025
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Dropping the Class

It is your responsibility to officially drop the course to avoid a W or failing grade. Students with multiple missed classes and no communication may be dropped at the instructor's discretion.

Instructor Announcements and Q&A

Check Canvas regularly for announcements and updates. You can also post questions in the Q&A forum on Canvas for peer or instructor support.

Attendance

Students who do not log into Canvas during the first week may be dropped. Please communicate with the instructor if you anticipate missing more than one class or due date in a row.

Late Policy

- Assignments are due at 11:59 PM PST on the due date.
 - Late submissions may receive a 20% penalty.
 - If you need to submit something late, email the instructor with a brief explanation for consideration.
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Exams

There will be two exams, administered via Canvas. The material will cover readings, lectures, and supplemental materials. Missed exams will receive a zero unless prior arrangements are made.

Projects

Follow project instructions carefully. All components must be submitted on time.

Grading Policy

Grades will be posted in Canvas with comments.

- **A** = 90% and above
- **B** = 80% and above
- **C** = 70% and above
- **D** = 60% and above

Note: A grade of C or better is required to continue in the DTR and CDM programs.

Conduct and Academic Integrity

Students are expected to follow the SRJC Student Code of Conduct. Academic dishonesty, including copying or sharing assignments, will result in a zero and further disciplinary action.

Additionally, students are responsible for understanding and following SRJC's policy on the use of Artificial Intelligence (AI) tools. While AI can be useful in brainstorming and outlining ideas, all work submitted must reflect your own understanding and effort. Submitting AI-generated work as your own without meaningful engagement or modification may be considered academic dishonesty and will be addressed accordingly.

Helpful links:

- [SRJC Writing Center: Avoiding Plagiarism \(https://writingcenter.santarosa.edu/plagiarism\)](https://writingcenter.santarosa.edu/plagiarism)
 - [SRJC Academic Integrity Policy \(https://rightsresponsibilities.santarosa.edu/academic-integrity\)](https://rightsresponsibilities.santarosa.edu/academic-integrity)
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Netiquette

Practice respectful and clear communication online. Avoid using all caps (shouting), be mindful with humor, and write in full sentences.

Accommodations

Students with disabilities are encouraged to contact Disability Resources at (707) 527-4278 early in the term to arrange for accommodations.
