DIET 50 Course Outline as of Fall 2008

CATALOG INFORMATION

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

Limits on Enrollment:

Schedule of Classes Information:

Description: Basic principles of sanitation and safety. Applications of principles to a food service operation with 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 Limits on Enrollment:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	I.		Effective: Effective:	Inactive: Inactive:
IGETC:	Transfer Area		Effective:	Inactive:	
CSU Transfer	:Transferable	Effective:	Fall 1981	Inactive:	
UC Transfer:		Effective:		Inactive:	

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, students will be able to:

- 1. Demonstrate the importance of food service sanitation and safety and commit to practice and teach good sanitation and safety principles.
- 2. Properly use vocabulary relative to microbiology.
- 3. List various county, state, and federal regulations important to food service operations.
- 4. Apply the principles of microbiology to every step of food purchase, storage, preparation and re-storage, using Hazard Analysis Critical Control Principles (HACCP).
- 5. Analyze a food service operation to determine vulnerable aspects in terms of microbial or other contamination.
- 6. Interpret and apply the concepts of cleaning and sanitizing.
- 7. Select appropriate vector controls.
- 8. Examine a workplace in terms of safety and understand the food service workers' responsibilities toward making a safe work environment.
- 9. Evaluate techniques to motivate and supervise employees to practice good sanitation and safety habits.

Topics and Scope:

Topics will include but not be limited to:

- 1. Basic principles of micro-organisms including classification, growth requirements, and transmission routes.
- 2. Description and methods of control of viral, chemical, vector, and parasite-caused food borne illness.
- 3. Personal sanitation importance and techniques for mandating good, clean personal habits.
- 4. Application of sanitation knowledge to food receiving, storage,

preparation, and service, using Hazard Analysis Critical Control Principles (HACCP).

- 5. Basic concepts of safety in the workplace. Description of common accidents and injuries in food service including prevention and treatment.
- 6. Knowledge of supervisor's responsibilities in understanding and maintaining sanitation and safety regulations and standards.
- 7. Practical experience in sanitation and safety training.
- 8. Supervisor's responsibility in handling and reporting accidents and incidences of food borne illness in the workplace.

Assignment:

- 1. Participation on a panel of students who investigate a practical problem in food service sanitation or safety and present an oral and written evaluation of the problems.
- 2. In class sharing of information from library assignment to familiarize the student with material from the Centers for Disease Control and periodical search on safety and sanitation issues.
- 3. Participation in several role-playing assignments pertaining to supervision of employees.
- 4. Use of a checklist to evaluate a workplace for safety and sanitation.
- 5. Use of the Hazard Analysis model to evaluate 5 case studies (HACCP).
- 6. Short assignments designed to make the California Unicode regulations familiar to the student.
- 7. In-service presentation.

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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

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

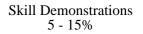
Homework problems, Field work, Library Research

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

Class performances

Writing 0 - 0%	

Problem solving 20 - 35%



Multiple choice, True/false, Completion, Short essay, quizzes.

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

Attendance and participation

Representative Textbooks and Materials:

SERV SAFE COURSEBOOK, National Restaurant Association, 2nd edition, 2002. California Unicode.

F.D.A. CONSUMER MAGAZINE and Centers for Disease Control handouts.

Exams 40 - 60%

Other Category 5 - 10%