

DIET 50 Course Outline as of Fall 2014**CATALOG INFORMATION**

Dept and Nbr: DIET 50 Title: SANITATION & SAFETY

Full Title: Sanitation and 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:

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:

Transfer Credit: CSU;
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:	Transferable	Effective: Fall 1981	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 the ability to supervise food preparation using accepted sanitation and safety procedures.
2. Use an analysis of a food service operation to determine potential hazards and develop a plan to ensure a team approach to maintaining a safe and sanitary work environment and food production.

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. Develop a plan for ensuring a safe and sanitary work environment for food production.
7. Interpret and apply the concepts of cleaning and sanitizing.
8. Select appropriate vector controls.
9. Examine a workplace in terms of safety and understand the food service workers' responsibilities toward making a safe work environment.
10. Evaluate techniques to motivate and supervise employees to practice good sanitation and safety habits.

Topics and Scope:

1. Vocabulary related to microbiology.
 - a. micro-organisms
 - b. vector control
 - c. personal sanitation
2. Basic principles of micro-organisms including classification, growth requirements, and transmission routes.
3. Description and methods of control of viral, chemical, vector, and parasite-caused food borne illness.
4. Personal sanitation - importance and techniques for mandating good, clean personal habits.
5. Analysis and application of sanitation knowledge to food receiving, storage, preparation, and food service, using Hazard Analysis Critical Control Principles (HACCP).
 - a. Flow of food: preventing cross contamination
 - b. Flow of food: purchasing, receiving, and inspecting food
 - c. Food: storage
 - i. time and temperature control
 - ii. dry storage
 - iii. refrigerator storage
 - iv. freezer storage
 - d. Food preparation
 - i. Potentially Hazardous Foods (PHF); Time and Temperature Control for Safety (TCS)
 - ii. thawing frozen food
 - iii. cooking process
 - meat, poultry, fish
 - eggs - use of pasteurized eggs
 - other PHF foods
 - iii. cooling food
 - iv. storing cooled food
 - v. reheating food
 - e. Food service
 - i. holding food for service
 - ii. serving food safely
 - iii. off-site service
6. Basic concepts of safety in the workplace. Description of common accidents and injuries in food service including prevention and treatment.
7. Knowledge of supervisor's responsibilities in understanding and maintaining sanitation and safety regulations and standards.
 - a. California Retail Food Code
 - b. California Administrative Code, Title 22, Division 5-Health Care
 - c. US Public Health Service Food and Drug Administration Food Code
 - d. Efficient kitchen layout
 - e. Kitchen surfaces
 - f. Equipment
 - i. Installation and maintenance of stationary equipment
 - ii. ice machine
 - iii. plumbing, air gap
 - g. Cleaning and sanitizing
8. Plan for ensuring safe and sanitary work environment.
9. Practical experience in sanitation and safety training.

- a. Required elements for in-service training, including documentation
 - b. Delivering training and measuring target audience competencies
 - c. Maintaining staff training records
10. Supervisor's responsibility in handling and reporting accidents and incidences of food borne illness in the workplace.

Assignment:

1. Student team workplace evaluation involving a practical problem in food service sanitation or safety
with an oral presentation and written evaluation of the problems and solutions.
2. In class sharing of research related to the Centers for Disease Control and other sources of current 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 (HACCP) to evaluate a variety of case studies using standardized recipes.
6. Assignments based on California Retail Food Code regulations.
7. In-service training preparation, presentation, and documentation.
8. 1-5 quizzes. Midterm. Final Exam.

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.

Writing
0 - 0%

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

Assignments, work place evaluation, research.

Problem solving
20 - 35%

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

Case studies, in-service presentation.

Skill Demonstrations
5 - 15%

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

1-5 quizzes, midterm, final exam.

Exams
40 - 60%

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

Participation, oral presentations

Other Category
5 - 10%

Representative Textbooks and Materials:

SERV SAFE COURSEBOOK, National Restaurant Association, 6th edition, 2011.

Access to California Retail Food Code, online.

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