

Sanitation

CHEF1110 001

Course Description

Develop an understanding of basic principles of sanitation and safety. Be able to apply them in foodservice operations. Reinforce personal hygiene habits, protecting consumer's health. Class is prerequisite/corequisite for any lab class.

Semester: All

COURSE DESCRIPTION

Develop an understanding of basic principles of sanitation and safety. Be able to apply them in foodservice operations. Reinforce personal hygiene habits, protecting consumer's health. Class is prerequisite/concurrent for any lab class.

COURSE COMPETENCIES

1. Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.

2. List and describe symptoms common to food-borne illnesses and list various ways these illnesses can be prevented.
3. List and define the fundamentals of good personal hygiene.
4. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
5. List the major causes of food spoilage.
6. Outline the requirements for proper receiving and storage of both raw and prepared foods.
7. Recognize sanitary and safety design and construction features of food production equipment and facilities.
8. Describe types of cleaners and sanitizers and their proper use.
9. Identify the seven HACCP principles and the critical control points during all food handling process as a method for minimizing the risk of food-borne illness.
10. Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.
11. Develop cleaning and sanitizing schedule and procedures for equipment and facilities.
12. Identify proper methods of waste disposal and recycling.
13. Describe appropriate measures for insects, rodents, and pest control eradication.
14. Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.
15. List common causes of typical accidents and injuries in the food service industry and outline a safety management program.
16. Demonstrate appropriate emergency policies for kitchen and dining room injuries.
17. Describe appropriate types and use of fire extinguishers used in the foodservice area.
18. Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation.
19. Identify food bio-terrorism laws and RFID technology and the impact these regulations and technology have on food safety and sanitation.

Course Student Learning Outcomes

- Outline the flow of food through an establishment and list the various ways contamination may be prevented along the pathway.
- Identify the seven HACCP Principles and the critical control points during all food handling processes as a method for minimizing the risk of food-borne illness.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
- Depict the symptoms common to food borne illnesses.
- Research the practice of good personal hygiene and health habits.
- Identify food bio-terrorism laws and RFID technology and the impact these regulations and technology have on food safety and sanitation.
- Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.
- Discuss right-to-know laws.
- Use metaphors and analogies for making comparisons between pre and post HACCP.
- Compare the laws and regulations of the regulatory agencies governing sanitation and safety in food service operation.
- Construct sanitary design and construction features of food production equipment and physical structures (i.e., NSF, UL, OSHA ADA, etc.).
- Demonstrate appropriate emergency policies for kitchen and dining room injuries.

Communication Plan

Example language:

- I will respond to email within [insert your timeline]. I will offer feedback on major assignments within [insert your timeline]. The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

- In this course I will be posting interactive announcements which will offer specific opportunities for class questions and extra credit every other week.
- Additionally, I will be participating in the discussion forums with you to share my perspective within the discipline and to offer some nuances of interpretation that may not be present in your textbook.
- Lastly, we'll be holding small group Q & A sessions, where we can learn from our peers (and faculty) on some of the more difficult units within the course.

Required Text or Materials

Title: Servsafe Coursebook: with Exam Answer Sheet

Publisher: National Restaurant Association

Edition: 8th

For more information on textbook accessibility, contact Accessibility & Disability Services at ads@slcc.edu.

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	Practice Test	Quiz	0
	Quiz Chapters 11, 12, and 13	Quiz	19
	Quiz Chapter 15	Quiz	4
	Quiz Chapters 9 and 10	Quiz	13
8/29	Raw Milk Opinion	Assignment	10
9/5	Quiz Chapter 1	Quiz	16
9/5	Quiz Chapter 14	Quiz	10

Due Date	Assignment Name	Assignment Type	Points
9/12	The Trouble with Chicken	Assignment	10
9/19	Quiz Chapter 2	Quiz	15
9/19	Cake Recipe	Assignment	10
9/19	Typhoid Mary	Assignment	10
9/26	Allergens	Assignment	10
9/26	Foodborne Pathogenic Microorganism Brochure	Assignment	100
10/3	Quiz Chapter 3, 4 and 5	Quiz	15
10/17	Quiz Chapters 6 and Z	Quiz	12
10/24	Quiz Chapter 8	Quiz	14
10/24	Midterm	Quiz	75
11/7	You-As-A Trainer	Assignment	100

Brief Description of Assignments/Exams

DATE CHAPTER

8/22 Introduction/Chapter 1

8/29 Finish Chapter 1 and Chapter 14 Raw Milk Discussion

9/5 Chapter 2 The Trouble with Chicken

9/12 Chapter 2 Typhoid Mary

9/19 Chapter 3 Cake Recipe

9/26 Chapters 4 and 5

10/3 Chapter 6 and 7/Review for Midterm

10/10 Chapters 8 and 9

10/17 FALL BREAK (NO CLASS)

10/24 Chapters 10, 11 and 12

10/31 MIDTERM ONLINE IN CANVAS (NO CLASS)

11/7 Chapters 13 and 15

11/14 Training Presentations/Review for final exam

11/21 CLASS COMPREHENSIVE FINAL ONLINE IN CANVAS (NO CLASS)

11/28 THANKSGIVING HOLIDAY (NO CLASS)

12/5 ServSafe™ Exam for Certification, bring answer sheet and pencil

Grading Scale

Homework Assignments	20%
Quizzes	20%
Exams	30%
Attendance & Class Participation	30%
Total	100

A	93-100%	B-	80-82.9%	D+	67-69.9%
A-	90-92.9%	C+	77-79.9%	D	63-66.9%
B+	87-89.9%	C	73-76.9%	D-	60-62.9%
B	83-86.9%	C-	70-72.9%	E	59.9% or less

How to Navigate to Canvas

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)