

Sanitation

CHEF1110 002

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 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.

Course Prerequisites

There is not a required prerequisite for this course. However, this course is a pre-/co-requisite to CHEF 1300: Food Preparation I.

Communication Plan

I will do my best to respond to emails within 48 hours during the week, weekends will require more response time. Canvas messaging or directly emailing me at:

██████████ are the best methods of communication. Announcements will also be made directly in Canvas.

Required Text or Materials

Title: ServSafe CourseBook with Online Exam Voucher

ISBN: 978-0866127417

Authors: National Restaurant National Restaurant Associatio



Publisher: Pearson

Publication Date: 2017-05-15

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

Brief Description of Assignments/Exams

Quizzes: You will have quizzes for each chapter. For each quiz you will have seven attempts. Use the first attempt to test your knowledge without any notes or using the text book. After you may use your notes or text book to assist you. Please use these as a tool to help you get a good score on the ServSafe Exam.

Exams: There will be a Midterm, a Final, and the ServSafe Certification Exam..

Midterm and Final Exams: The Midterm and Final will be done online and will contain multiple choice, true/false, and fill in the blank/ essay questions. You will have 7 attempts on these exams, please do the first attempt with no notes or book help. The rest attempts will be open book.

ServSafe Certification Exam: This exam will be taken in person the week after our final exam. You need to come in person and have a ServSafe answer sheet to complete it. This exam will not go towards your grade in this class.

Homework/ IN Class Assignments: There is not a lot of homework in this course, Most notably, there are a couple of movie assignments, and assignments which students will receive a grade for completing them during class.

Pathogen Brochure: You will need to complete a Pathogen Brochure as a part of Chapter 2. More information can be found in Canvas.

Presentation: We will have one three minute required presentation. More information can be found in Canvas.

General Course Outline (this is subject to change, but I will always make sure to give you significant notice of any changes):

Week 1: No Class

Week 2 Aug. 26: Introduction and Chapter 1

Week 3 Sept. 2: Labor Day (No Class)

Week 4 Sept. 9: Finish Chapter 1, Chapter 14, Raw Milk Discussion, Possibly Start Chapter 2

Week 5 Sept.16: Chapter 2

Week 6 Sept. 23: Chapter 2 Cont.

Week 7 Sept. 30: Guest Speaker/ Start Chapter 3

Week 8 Oct. 7: Chapter 4, 5, Cake Recipe

Week 9 Oct. 14: Chapters 6 and 7

Week 10 Oct. 21: Midterm online in Canvas **(No Class)**

Week 11 Oct. 28:Chapters 8 and 9

Week 12 Nov. 4: Chapter 10

Week 13 Nov 11: Chapters 11,12, 13,15

Week 14 Nov. 18: Training Presentations

Week 15 Nov. 25: Final Online in Canvas **(No Class)**

Week 16 Dec. 2: ServSafe Exam **(In-person; bring an answer sheet and pencil)**

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	In Class Review	Assignment	10
	In Class Review Chapter 1, 2, 14	Assignment	10
9/9	Code Assignment	Assignment	10
9/9	Raw Milk Opinion	Assignment	10
9/16	The Trouble with Chicken	Assignment	10
9/16	Quiz Chapter 14	Quiz	10
9/16	Quiz Chapter 1	Quiz	16
9/23	Typhoid Mary	Assignment	10
9/30	Cake Recipe	Assignment	10
9/30	Quiz Chapter 2	Quiz	15
9/30	Pathogenic Microorganism Brochure	Assignment	100
10/7	Feedback Survey	Quiz	10
10/7	Allergens	Assignment	10
10/21	Quiz Chapter 3, 4 and 5	Quiz	15
10/21	Quiz Chapters 6 and 7	Quiz	13
10/28	Midterm	Quiz	90

Due Date	Assignment Name	Assignment Type	Points
11/4	Quiz Chapter 8	Quiz	14
11/11	Quiz Chapters 9 and 10	Quiz	13
11/18	You-As-A Trainer	Assignment	100
11/25	Quiz Chapters 11, 12, and 13	Quiz	19
11/25	Quiz Chapter 15	Quiz	4
12/2	Final Exam	Quiz	100
12/2	ServSafe Exam	Assignment	0

Grading Scale

Assignment Weight:

Assignments	20%
In-Class Assignments	30%
Exams	30%
Quizzes	20%
Total Grade	100%

Final Grades in this course will be given as written below:

A	93.00-100%	B	83.00-86.99%	C	73.00-76.99%	D	63.00-66.99%
A-	90.00-92.99%	B-	80.00-82.99%	C-	70.00-72.99%	D-	60.00-62.99%

B+	87.00- 89.99%	C+	77.00- 79.99%	D+	67.00-69.9%	E	Below 60.00%
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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](#)