

# Sanitation

CHEF - 1110 001

## Course Description

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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

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- 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

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No prerequisites required

## Transfer/Certification/Licensure/Employment Information

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The goal of this course is to allow you to pass the nationwide National Restaurant Association ServSafe Exam and be certified as a food safety manager.

## Engagement Plan

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Example language:

- I will respond to email within 24 hours. I will provide feedback on major assignments within 24 hours. 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.
- Classes will include 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.
- In class 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.

## Keys for Success (how to succeed in the course)

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The old saying is "90% of success is just showing up" and that applies especially to this course. We will be covering a lot of material and you need to be present to learn it. I do not require attendance because I know many of you have work or family obligations. But you need to make an effort to keep up in class.

## Course Content Advisory

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Be aware that food sanitation is not pretty sometimes. We're going to be discussing vomiting, diarrhea, rats, mice, cockroaches, rotten food, sewage overflows, poor employee hygiene. You might not want to eat after class sometimes.

## Brief Description of Assignments/Exams

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We will be taking weekly quizzes at the end of class, which will be more like a group assignment rather than a test. The real final exam is the ServSafe Test which will be taken at the end of the semester.

## Assignment Schedule

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Due Date	Assignment Name	Assignment Type	Points
	<a href="#">Assignment #1: Making Sense of the Alphabet Soup</a>	Assignment	0
	<a href="#">Introduce Yourself</a>	Discussion	0

## Grading Scale

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I use the standard grading scale of >90% is A, 80--90 is B, 70-80 is C, and 60-70 is D, and below than is an E.'

However, I will grade on a curve if I believe it more accurately portrays student achievement in class.

## Academic Integrity

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Academic honesty is paramount. You don't learn if you don't do it yourself. However, I encourage group study.

And for the final test -- the ServSafe Exam -- you're going to be proctored and your neighbor won't be available. So do yourself a favor and learn on your own as much as possible.

## How to Navigate to Canvas

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## Institutional Policies

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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.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

## Learning Support and Tutoring Services

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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, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. 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

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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, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. 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

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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](#)

## Additional Policies

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We're all adults here. If you need to leave in the middle of class, then do so without disruption. Electronic devices are not prohibited, as long as you can use them without disturbing the class. And of course, no talking on the phone or to your neighbor when I'm speaking.