



### **I. COURSE INFORMATION:**

**Title:** Sanitation and Safety

**Division:** Technical Education

**Course Number:** CUL2040

**Prerequisites:** None

**Credit Hours:** 2

**Textbook:** ServSafe Manager, 6<sup>th</sup> edition

### **II. COURSE DESCRIPTION:**

This course focuses on the importance of food safety, time and temperature control, preventing cross-contamination, cleaning and sanitizing, safe food preparation, receiving and storing food, and food safety regulations. Final outcome will be obtaining the nationally recognized ServSafe Food Protection Managers Certification.

### **III. LEARNING OUTCOMES:**

1. Identify the causative agents and characteristics of food-borne illnesses associated with foodservice, hotel, and tourism operations
2. Develop a basic understanding of systems and management needed for maintaining safety and quality of food products
3. Given information concerning an outbreak of food-borne illness, describe contributing factors and develop a plan to prevent it from reoccurring
4. Describe the role and responsibilities of federal and state governments, local regulatory agencies, the foodservice industry, and foodservice managers in promoting and maintaining consumer food safety
5. Describe the impact that foodservice operations have on the environment and what they can do to minimize their impact
6. Describe additional health issues relevant to the foodservice, lodging and travel industries (i.e. blood borne pathogens) and how these industries should minimize the spread of illness through their operations
7. Demonstrate mastery of safe food practices by passing the National Restaurant Association's Applied Food Service Sanitation Certification Exam (ServSafe®)

The learning outcomes and competencies detailed in this course outline or syllabus meet or exceed the learning outcomes and competencies specified by the National Restaurant Association.

### **IV. ASSIGNMENTS:** (may include but are not limited to)

1. Chapter exams
2. Discussions on topics relating to food safety and sanitation
3. Identification of pathogens and other food contaminants

### **V. MAJOR CONTENT AREAS:**

1. Maintaining a safe food supply
2. Biological hazards
3. Other contaminants
4. Flow of food and HACCP
5. Facilities and Equipment
6. Cleaning and Sanitizing
7. Pest Management
8. Working with regulatory authorities

### **VI. EVALUATION METHODS** (may include but are not limited to)

1. Attendance and participation
2. Assignments
3. Exams
4. Comprehensive final