JEFFERSON COLLEGE

COURSE SYLLABUS

CUL100

SERVSAFE SANITATION

1 Credit Hour

Prepared by
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Culinary Arts
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CUL100 ServSafe Sanitation

I. CATALOGUE DESCRIPTION

A. Pre-requisite: None

B. 1 Credit Hour

C. This course is designed for the student who wishes to enter or is already involved in the food and beverage industry. Areas of study include the sanitation challenge, the flow of food through the operation, sanitary facilities and pest management, and sanitation management. Instruction stresses safe food receiving, storage, and preparation techniques. The skills learned in this class, if not utilized in the food and beverage industry, will be beneficial throughout life when planning family meals or hosting a group of friends. Students who successfully complete the course will test for sanitation certification through the National Restaurant Association. (F,S)

II. EXPECTED LEARNING OUTCOMES/CORRESPONDING ASSESSMENT MEASURES

Assessment tools used to measure this group of outcomes includes, but is not limited to oral and written tests and quizzes, homework assignments, food trivia, and classroom discussion and review.

| Students will identify hazards associated with food contamination, food allergens, and foodborne illness as it applies to serving safe food. | Case Studies
Homework Assignments (terms and practice questions) |
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| Students will identify and demonstrate proper hygienic practices for food workers and food production. | Test
Instructor Observation
Student Self Assessment |
| Students will identify all regulations in all aspects of the flow of food; from purchasing through storage, preparation, and service. | Case Studies
Homework Assignments
Test |
| Students will identify and describe all aspects of the HACCP (Hazard Analysis Critical Control Points) system including its importance in the workplace. | Class Discussions
Test |
| Students will identify and recognize sanitary facilities and equipment as well as describe proper cleaning and sanitary procedures. | Hands-on sanitation inspection
Class discussion
Test |
Students will identify and describe all rules and regulations as they pertain to integrated pest management. | Test  
Class Discussion

III. OUTLINE OF TOPICS

A. Providing Safe Food
   1. Analyze evidence to determine the presence of foodborne illness outbreaks
   2. Recognize risks associated with high risk populations
   3. Identify the characteristics of potentially-hazardous food

B. The Micro-world
   1. Identify factors that promote the growth of foodborne pathogens
   2. Differentiate between foodborne infections, intoxications, and toxin-mediated infections
   3. Identify major foodborne illnesses and their symptoms
   4. Identify characteristics of major foodborne pathogens including sources, food involved in outbreaks, and methods of prevention

C. Contamination, Food Allergens, and Foodborne Illness
   1. Identify biological, physical, and chemical contaminants
   2. Identify methods to prevent biological, physical, and chemical contaminants
   3. Identify the eight most common allergens, associated symptoms, and methods of prevention

D. The Safe Food-Handler
   1. Identify personal behaviors that can contaminate food
   2. Identify proper hand washing procedures
   3. Identify when hands should be washed
   4. Identify appropriate hand antiseptics and when to use them
   5. Identify hand-maintenance requirements
   6. Identify the proper procedure for covering cuts, wounds, and sores
   7. Identify procedures that must be followed when using gloves
   8. Identify jewelry that poses a hazard to food safety
   9. Identify requirements for employee work attire
   10. Identify the regulatory exceptions that allow bare-hand contact with ready-to-eat and cooked food
   11. Identify criteria for excluding employees from the establishment or restricting them from working with or around food
   12. Identify criteria for excluding or restricting employees from working in establishments that serve high-risk populations
   13. Identify illnesses that must be reported to the health agency
   14. Identify policies that should be implemented regarding eating, drinking, and smoking while working with food
E. The Flow of Food: An Introduction
1. Identify methods for preventing cross-contamination
2. Identify methods for preventing time-temperature abuse
3. Identify different types of temperature-measuring devices and their uses
4. Calibrate and maintain different types of temperature-measuring devices
5. Properly measure the temperature of food at each point in the flow of food

F. The Flow of Food: Purchasing and Receiving
1. Identify an approved food source
2. Identify accept and reject criteria for meat, poultry, and seafood
3. Identify accept and reject criteria for milk and dairy products
4. Identify accept and reject criteria for eggs
5. Identify accept and reject criteria for fruits and vegetables
6. Identify accept and reject criteria for ready-to-eat food
7. Identify accept and reject criteria for canned goods and other dry food
8. Identify accept and reject criteria for frozen food
9. Identify accept and reject criteria for baked goods

G. The Flow of Food: Storage
1. Properly label and date-mark refrigerated, frozen, and dry food before storage
2. Properly store refrigerated, frozen, dry, and canned food
3. Apply first in, first out (FIFO) practices as they relate to refrigerated, frozen, and dry storage areas
4. Properly store raw food to prevent cross-contamination
5. Identify temperature requirements for refrigerator, freezer, and dry storage areas
6. Identify proper storage containers for refrigerated, frozen, and dry food

H. The Flow of Food: Preparation
1. Identify proper methods for thawing food
2. Identify the minimum internal cooking time and temperatures for cooking potentially hazardous food
3. Identify the proper procedure for cooking potentially hazardous food in a microwave
4. Identify the methods and time requirements for cooling cooked food
5. Identify the time and temperatures for reheating cooked, potentially hazardous food
6. Identify methods for preventing contamination and time and temperatures abuse when preparing food
7. Recognize the importance of informing customers of risks when serving raw or uncooked food
I. The Flow of Food: Service
1. Identify time and temperature requirements for holding hot and cold, potentially hazardous food
2. Identify procedures for preventing time-temperature abuse and cross-contamination when displaying and serving food
3. Identify the requirements for using time rather than temperature as the only method of control when holding ready-to-eat food
4. Implement methods for minimizing bare-hand contact with ready-to-eat food
5. Identify hazards associated with the transportation of food and methods for preventing them
6. Identify hazards associated with the service of food off site and methods for preventing them
7. Identify hazards associated with vending food and methods for preventing them
8. Prevent customers from contaminating self-service areas
9. Prevent employees from contaminating food

J. Food Safety Management Systems
1. Identify how active managerial control can impact food safety
2. Identify HACCP principles for preventing foodborne illness
3. Implement HACCP principles when applicable
4. Identify when a HACCP plan is required
5. Implement a crisis-management program
6. Cooperate with regulatory agencies in the event of a foodborne-illness investigation

K. Sanitary Facilities and Equipment
1. Identify when a plan review is required
2. Identify organizations that certify equipment that meets sanitation standards
3. Identify characteristics of an appropriate food-contact and nonfood-contact surface
4. Identify the requirements for installing stationary and mobile equipment
5. Recognize the importance of maintaining equipment
6. Identify and prevent cross-connection and backflow
7. Identify requirements for hand washing facilities including appropriate locations and numbers
8. Identify the proper response to a wastewater overflow
9. Recognize the importance of properly installing and maintaining grease traps
10. Identify lighting-intensity requirements for different areas of the establishment
11. Identify potable water sources and testing requirements
12. Identify methods for preventing lighting sources from contaminating food
13. Identify methods for preventing ventilation systems from contaminating food and food-contact surfaces
14. Identify requirements for storing indoor and outdoor waste
15. Identify proper methods for cleaning waste receptacles
16. Recognize the need for frequent waste removal to prevent odor and pest problems
17. Identify characteristics of appropriate flooring
18. Recognize the importance of complying with ADA requirements for facility design
19. Recognize the importance of keeping physical facilities in proper repair
20. Identify requirements for dishwashing facilities

L. Cleaning and Sanitizing
1. Explain the difference between cleaning and sanitizing
2. Identify approved sanitizers
3. Identify factors affecting the efficiency of sanitizers (i.e., time, temperature, concentration, water hardness, and pH)
4. Follow the requirements for frequency of cleaning and sanitizing food-contact surfaces
5. Follow the legal requirements for the use of poisonous or toxic materials in a food establishment
6. Properly clean and sanitize items in a three-compartment sink
7. Properly clean and sanitize food-contact surfaces
8. Properly clean nonfood-contact surfaces
9. Identify proper machine-dishwashing techniques
10. Identify storage requirements for poisonous or toxic materials
11. Dispose of poisonous or toxic materials according to legal requirements
12. Properly store tools, equipment, and utensils that have been sanitized
13. Use the appropriate test kit for each sanitizer

M. Integrated Pest Management
1. Identify requirements of an integrated pest management program
2. Differentiate between pest prevention and pest control
3. Identify ways to prevent pests from entering the facility
4. Identify the signs of pest infestation and/or activity
5. Identify requirements for applying pesticides
6. Identify proper storage requirements for pesticides and pest-application products
N. Food Safety Regulations and Standards
1. Identify the principles and procedures needed to comply with food safety regulations
2. Identify state and local regulatory agencies and regulations that require food safety compliance
3. Prepare for a regulatory inspection
4. Identify the proper procedures for guiding a health inspector through the establishment

O. Employee Food Safety Training
1. Recognize a manager’s responsibility to provide food safety training to employees
2. Identify the need to maintain food safety training records
3. Identify appropriate training tools for teaching food safety
4. Recognize that food handlers require initial and ongoing food safety training

IV. METHOD(S) OF INSTRUCTION
A. Power Point Presentations Overheads
B. Lecture
C. Oral and Written Tests
D. Homework Assignments
E. Class Related Web Sites
F. Periodicals
G. Self-Study Reading Memorization Students as Teachers Videos

V. REQUIRED TEXTBOOK(S)
ServSafe Sanitation Course Book, (Current Edition), National Restaurant Association, Educational Foundation

VI. REQUIRED MATERIALS
A. Black or Blue Pen
B. Spiral notebook
VII. SUPPLEMENTAL REFERENCES

Periodicals available in the Culinary Arts dining room and the instructor’s office.
Large selection of cook books and reference books available in the instructor’s office.

VIII. METHOD OF EVALUATION

(75%) Tests
(25%) Participation and Homework

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A &= 93–100 \\
B &= 86–92.9 \\
C &= 78–85.9 \\
D &= 70–77.9 \\
F &= \text{below 70}
\end{align*} \]

IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Library phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website, http://www.jeffco.edu).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.
XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ACTIVITIES

The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.