

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-26-19

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT 1602
Course Title: Introduction to Sanitation and Safety
Co-requisite(s): FSDT1010

Catalog Description: Lecture focuses on sanitation as it relates to the food service industry. Covers microbiology of foodborne illnesses, their causes and preventative measures; personal hygiene in food service; and principle of purchasing, receiving, storage, preparation and service, HACCP; creating a clean and sanitary facility and equipment; safety practices; and overall sanitation management with a focus on sanitation.

Credit Hours: 1.5
Class Hours: 20
Lab Hours: 11
Total Contact Hours: 31

II. COURSE OBJECTIVES: *Course will:*

- A. Provide methods to prevent a food borne illness
- B. Apply the temperature danger zone to preventing foodborne illness
- C. Describe personal hygiene habits that affect food safety
- D. Identify environmental factors that affect food safety

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
- 1. Identify microorganisms which are related to food spoilage and foodborne illnesses and describe their requirements and methods for growth.
 - 2. List and describe symptoms common to foodborne illnesses and list various ways these illnesses can be prevented.
 - 3. List the major causes of food spoilage and the food spoilage indicators.
 - 4. List and define the fundamentals of good personal hygiene.
 - 5. Describe how to keep food safe through the steps of purchasing, receiving, storage and preparation including proper receiving and storage of both raw and prepared foods.
 - 6. Outline the flow of food through an establishment and list the various ways contamination may be prevented along the pathway.
 - 7. Become familiar with a foodborne illness by completing a research paper on a foodborne illness.
 - 8. Encourage correct handwashing procedures by creating a poster employees could read.
 - 9. Analyze the seven HACCP principles and the critical control points during all food handling processes as a method for minimizing the risk of foodborne illness
 - 10. Examine the steps in dealing with a foodborne crisis.
 - 11. Differentiate between clean, sanitary and sterile and how each is accomplished in a food service setting.
 - 12. Describe types of cleaners and sanitizers and their proper use.
 - 13. Describe how to organize a cleaning program.
 - 14. Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Also discuss the right-to-know laws.

- 15. Identify proper methods of waste disposal and recycling.
- 16. Describe the most common accidents in food service and the first aid treatment for them.
- 17. Describe appropriate types and use of fire extinguishers used in the foodservice area and basics of fire safety in a food service environment.
- 18. Review appropriate measures for insect, rodent and pest control eradication.
- 19. Organize the steps necessary to have an effective employee sanitation training program
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
 - Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)

- A. Providing safe food
- B. The microworld
- C. Contamination and foodborne illness
- D. The safe food handler
- E. Establishing the food service safety system
- F. Purchasing and receiving safe food
- G. Keeping food safe in storage
- H. Protecting food in preparation and serving
- I. Food safety management systems
- J. Crisis management
- K. Safe facilities and equipment
- L. Cleaning and sanitizing
- M. Organizing a cleaning program
- N. Intergrated pest managemnt
- O. Accident prevention and actions for emergencies
- P. Dealing with sanitation regulations and standards
- Q. Employee sanitation training

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Required Text(s): *National Restaurant Association. ServSafe Coursebook, 6th Edition, National Restaurant Association Educational Foundation, Updated with the 2013 FDS Food Code, 2018, ISBN# 13:978-0134764238*
- B. Other Resources:
 - 1. Online websites/audiovisuals
 - 2. Class presentations
 - 3. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Power Point, Handouts
 - 3. Videos
 - 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Exams and Quizzes
 - 2. ServeSafe Final Exam
 - 3. Projects and Assignments
 - 4. Attendance
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
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A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A.** Successful completion of all exams, projects and additional assignments.
- B.** A grade of 70% (C) or better needed in degree programs.