

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 8-19-24

I. CATALOG DESCRIPTION

Course Number: FSDT1602
Course Title Introduction to Sanitation and Safety
Co-requisite(s): None

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: 23
Lab Hours: 0
Total Contact Hours: 23

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 theses 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 Safety Data Sheets (SDS) 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. Integrated pest management
- 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*, Current Edition, National Restaurant Association Educational Foundation.
- 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
 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
A	90-94	C	70-74
B+	85-89	D+	65-69

B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENT:

- A.** A grade of 70% (C) or better needed in degree program courses.