



## Course Number and Title: CUL 119 Food Safety and Sanitation

**Campus Location:**

Dover, Stanton

**Effective Date:**

2019-51

**Prerequisite:**

ENG 090 or ENG 091 or concurrent, MAT 010, SSC 100 or concurrent

**Co-Requisites:**

none

**Course Credits and Hours:**

2.00 credits

2.00 lecture hours/week

0.00 lab hours/week

**Course Description:**

This course covers practical sanitary techniques and safety in food preparation. At the conclusion of the course, the student will be administered the ServSafe® Food Protection Manager Certification Exam and the ServSafe® Allergens™ Certification Exam.

**Required Text(s):**

Obtain current textbook information by viewing the [campus bookstore - https://www.dtcc.edu/bookstores](https://www.dtcc.edu/bookstores) online or visit a campus bookstore. Check your course schedule for the course number and section.

**Additional Materials:**

None

**Schedule Type:**

Classroom Course

Hybrid Course

**Disclaimer:**

None

**Core Course Performance Objectives (CCPOs):**

1. Describe the basic fundamentals of sanitation. (CCC 1, 2, 3, 4, 5, 6; PGC 2)
2. Describe the different classifications, occurrences, and prevention of foodborne illnesses and how they can occur and be protected against. (CCC 1, 2, 3, 4, 5, 6; PGC 2)
3. Describe the Hazard Analysis and Critical Control Point (HACCP) system of food safety and specific measuring and monitoring methods to guard against foodborne illnesses. (CCC 1, 2, 3, 4, 5, 6; PGC 2)
4. Explain the importance of establishing and maintaining barriers for food protection. (CCC 1, 2, 3, 4, 5, 6; PGC 2)
5. Describe how the facility and its cleanliness can affect the overall safe handling of food. (CCC 1, 2, 3, 4, 5, 6; PGC 2)
6. Describe the factors involved with crisis management. (CCC 1, 2, 3, 4, 5, 6; PGC 2, 6)
7. Describe the procedure for a sanitary health inspection. (CCC 1, 2, 3, 4, 5, 6; PGC 2, 6)

See Core Curriculum Competencies and Program Graduate Competencies at the end of the syllabus. CCPOs are linked to every competency they develop.

**Measurable Performance Objectives (MPOs):**

Upon completion of this course, the student will:

1. Describe the basic fundamentals of sanitation.
  1. Discuss the reasons for managing a sanitary food service operation and the roles of food, people, and facilities in the problem of foodborne illness.
  2. Identify the goals of a sanitation program and the role of the food service manager in the program.
  3. Identify ways to market sanitation to employees and the public.
  4. Define *food borne illness*, *outbreak*, *clean*, and *sanitation*.
  5. Discuss the need for a HACCP food safety system.
  6. Define *microorganism* and *virus*, and recognize the difference between viruses and bacteria.
  7. List the major types of microorganisms of interest to food service operators, and discuss the relationship between them and food borne illness.
  8. Explain the conditions required for bacterial growth.
  9. Describe the general characteristics of parasites, molds, and yeasts and their harmful and beneficial effects.

10. Describe the relationship between HACCP and microorganisms.
2. Describe the different classifications, occurrences, and prevention of foodborne illnesses, and how they can occur and be protected against.
  1. Name three categories of hazards to the safety of food and measures to control each.
  2. List the most common foodborne illnesses, their symptoms, and causative agents.
  3. Discuss how contamination and cross-contamination of foods can occur and how they can be controlled.
  4. Identify the issues associated with reactions to food allergens and intolerance, and identify symptoms and triggers.
  5. Identify personal hygiene practices essential for foodservice employees.
  6. Describe the elements of a program for safe food handling practices.
  7. Establish situations when hand washing is necessary.
  8. Describe and demonstrate the proper steps involved in hand washing.
  9. Discuss the important role of the manager in maintain sanitary conditions in the facility and among food handlers.
3. Describe the Hazard Analysis and Critical Control Point (HACCP) system of food safety and specific measuring and monitoring methods to guard against foodborne illnesses.
  1. Describe the HACCP system of food safety and the required seven steps to implementing the system.
  2. Define and explain hazard, risk, flow of food, and critical control point.
  3. Identify potentially hazardous foods, and evaluate menu items.
  4. Identify the flow of potentially hazardous food items on a menu.
  5. Design a recipe to include critical control points.
  6. Recognize the foodservice manager's responsibility to purchase safe food.
  7. Select, calibrate, and use a food thermometer.
  8. List the rules for receiving and inspecting incoming food and identify when and how to reject a food shipment if necessary.
  9. Measure internal temperatures of different foods.
  10. Describe the government's food inspection and grading procedures.
  11. Discuss the principles of storage and the first-in, first-out (FIFO) method of stock rotation.
  12. Identify the proper product temperatures for foods in storage.
  13. Describe the proper storage procedures and recommended storage times for refrigerator, freezer, and dry storage for most common foods.
4. Explain the importance of establishing and maintaining barriers for food protection.
  1. Define the *time and temperature principle*.
  2. Describe the proper technique for thawing food items.
  3. Identify critical control points (CCPs) in preparation, serving, cooling, and reheating food items using a flowchart.
  4. Describe how the CCPs can be monitored and what corrective actions should be taken when a specific CCP is not met.
  5. Identify temperatures for cooking, hot holding, and reheating specific food items.
  6. Describe methods for sanitary holding of hot foods and leftovers.
  7. Discuss sanitary service techniques.
  8. Describe the proper methods for cooling items.
  9. Identify the operating requirement for central kitchens, mobile, temporary, and vending machine operations.
  10. Discuss the sanitation requirements of a plan review.
  11. List the desirable characteristics for interior building materials.
  12. Determine the arrangement and installation of equipment for efficiency.
  13. Assess the sanitary design and materials for equipment.
  14. Define and describe conditions of occurrence for cross-connection and backflow.
  15. List the functions of a ventilation system.
  16. Identify and describe the sanitary features for garbage storage and disposal area and methods of solid waste management.
  17. Identify food bio-terrorism laws and radio-frequency identification (RFID) technology and the impact these regulations and technology have on food safety and sanitation.
  18. Prepare to take the ServSafe® Food Protection Manager Certification Exam.
  19. Prepare to take ServSafe® Allergens™ Certification Exam.
5. Describe how the facility and its cleanliness can affect the overall safe handling of food.
  1. Identify, define, and discuss cleaning and sanitizing and the factors that influence their effectiveness.
  2. Describe different kinds of cleaning agents and how they are used.
  3. Discuss heat and chemical sanitizing methods and materials.
  4. List the factors that can affect the action of chemical sanitizers.
  5. Describe the requirements for a manual and a machine cleaning and sanitizing program.
  6. Explain material safety data sheets (MSDS) and chemical labeling.
  7. Conduct a thorough survey of the cleaning needs of a food service property.
  8. Devise a master cleaning schedule with all its components and follow up.
  9. Name typical products and tools for effective cleaning and sanitizing.
  10. Define *integrated pest management* (IPM).
  11. Identify the types of pests that might infest a foodservice establishment and the conditions that encourage pests to enter a property, live, and reproduce.
  12. Explain how conditions conducive to infestations can be prevented.
  13. Discuss precautions for the use, storage, and disposal of pesticides.
  14. Develop a working relationship with and describe the control methods used by a pest control operator (PCO).
6. Describe the factors involved with crisis management.
  1. Define *accident* and *crisis management* and their differences.

2. Identify safety hazards in a foodservice establishment and ways to eliminate or offset them.
3. Describe the implementation and monitoring of an effective accident prevention program.
4. Identify actions to take in the event of an accident.
5. List the three stages of crisis management and methods for establishing a plan.
6. Discuss procedures to follow during and after a foodborne illness outbreak and how the media and public should be managed.
7. Describe the procedure for a sanitary health inspection.
  1. Describe the performance of self-inspections in an establishment.
  2. Explain the major governmental bodies regulating the foodservice industry.
  3. Define *standard*, *regulation*, *guideline*, and *ordinance*.
  4. Recognize how to maximize the benefits of a health department sanitation inspection.
  5. Explain the difference between an HACCP and a traditional inspection.
  6. Plan and discuss implementation of an effective employee sanitation-training program.

**Evaluation Criteria/Policies:**

Students must demonstrate proficiency on all CCPOs at a minimal 75 percent level to successfully complete the course. The grade will be determined using the Delaware Tech grading system:

92	-	100	=	A
83	-	91	=	B
75	-	82	=	C
0	-	74	=	F

Students should refer to the [Student Handbook - https://www.dtcc.edu/handbook](https://www.dtcc.edu/handbook) for information on the Academic Standing Policy, the Academic Integrity Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.

**Final Course Grade:**

Calculated using the following weighted average

Evaluation Measure	Percentage of final grade
Tests (4 – 6) (equally weighted) (Summative)	40%
Written assignment (Summative)	20%
Formative Assessments	10%
ServSafe® Manager Food Protection Exam (Summative)	30%
<b>TOTAL</b>	<b>100%</b>

**Core Curriculum Competencies (CCCs are the competencies every graduate will develop):**

1. Apply clear and effective communication skills.
2. Use critical thinking to solve problems.
3. Collaborate to achieve a common goal.
4. Demonstrate professional and ethical conduct.
5. Use information literacy for effective vocational and/or academic research.
6. Apply quantitative reasoning and/or scientific inquiry to solve practical problems.

**Program Graduate Competencies (PGCs are the competencies every graduate will develop specific to his or her major):**

1. Perform standard culinary procedures using the appropriate knives, tools, and equipment.
2. Explain and apply the basic principles of food sanitation and safety in the work environment.
3. Use principles of food preparation to produce a variety of hot and cold food products within realistic time constraints.
4. Apply the fundamentals of baking science to the preparation of a variety of products.
5. Apply the principles of nutrient needs to menu planning and food preparation.
6. Evaluate styles of leadership, and develop skills in human relations and personnel management.
7. Apply the principles of facility design, menu planning and cost controls for ethical and sustainable purchasing, receiving, and storage of food and non-food items.
8. Perform dining room service functions, and apply quality customer service.
9. Categorize alcoholic and non-alcoholic beverages, and explain laws and procedures related to responsible alcohol service.
10. Explain the changing historical, geographical, and cultural relationship of different foods and recipes.

**Disabilities Support Statement:**

The College is committed to providing reasonable accommodations for students with disabilities. Students are encouraged to schedule an appointment with the campus Disabilities Support Counselor to request an accommodation needed due to a disability. A listing of campus Disabilities Support Counselors and contact information can be found at the [disabilities services - https://www.dtcc.edu/disabilitysupport](https://www.dtcc.edu/disabilitysupport) web page or visit the campus Advising Center.

