

**Course Outline**

**COURSE:** HTM 102                      **DIVISION:** 50                      **ALSO LISTED AS:**

**TERM EFFECTIVE:** Spring 2018                      **Inactive Course**

**SHORT TITLE:** SANIT PRTC IN HOSP IND

**LONG TITLE:** Sanitation Practices in the Hospitality Industry

Units	Number of Weeks		Contact Hours/Week		Total Contact Hours
3	18	Lecture:	3	Lecture:	54
		Lab:	0	Lab:	0
		Other:	0	Other:	0
		Total:	3	Total:	54

**COURSE DESCRIPTION:**

This course covers the basic concepts of institutional sanitation practices. Topics include food safety procedures and food safety management systems. This course is now listed as HTM 202.

**PREREQUISITES:**

**COREQUISITES:**

**CREDIT STATUS:** D - Credit - Degree Applicable

**GRADING MODES**

L - Standard Letter Grade

P - Pass/No Pass

**REPEATABILITY:** N - Course may not be repeated

**SCHEDULE TYPES:**

02 - Lecture and/or discussion

**STUDENT LEARNING OUTCOMES:**

1. Discuss the importance of sanitation policies in food-service and hospitality operations.

Measure of assessment: written exam, discussion, homework (ILO's: 1,2,7)

Year assessed, or planned year of assessment: 2017

Semester: Spring

2. Define management's role in the implementation and development of a sanitation program.

Measure of assessment: written exam, presentation (ILO's: 7,2,1,4)

Year assessed, or planned year of assessment: 2017

Semester: Spring

3. Identify the importance of state and federal laws and regulations relevant to the food-service industry.

Measure of assessment: written exam, homework (ILO's: 7,2)

Year assessed, or planned year of assessment: 2017

Semester: Spring

## **CONTENT, STUDENT PERFORMANCE OBJECTIVES, OUT-OF-CLASS ASSIGNMENTS**

Inactive Course: 03/27/2017

4.5 Hours:

Content: The Importance of Food Safety and Sanitation in Food Service - Food-borne Illnesses, How Food-borne Illnesses Occur, The Food Safety Responsibilities of a Manager.

Student Performance Objectives: Recognize the importance of food safety. Describe how food becomes unsafe. Identify TCS food. Recognize the risk factors for food-borne illnesses. Explain the important prevention measures for keeping food safe. Define food-borne illness, food-borne outbreak, contamination, spoilage and cross-contamination.

3 Hours:

Content: Understanding the Micro-world - Pathogens, Bacteria, Viruses, Parasites, Fungi, Biological Toxins.

Student Performance Objectives: Explain how biological pathogens contaminate food and discuss how to prevent that from happening. Discuss the environmental conditions that encourage the growth of harmful microorganisms in food-service.

4.5 Hours:

Content: Contamination, Food Allergens and Food-borne Illness - Physical and Chemical Contaminants, Deliberate Contamination of Food, Food Allergens.

Student Performance Objectives: Explain how physical and chemical pathogens contaminate food and discuss how to prevent that from happening. Describe how to prevent the deliberate contamination of food. Report how to respond to a food-borne illness outbreak. List common food allergens and recognize how to prevent reactions to them.

3 Hours:

Content: The Safe Food Handler - A Good Personal Hygiene Program, Personal Hygiene and Contamination.

Student Performance Objectives: Discuss typical ways in which food is contaminated. State the importance of good personal hygiene in food-service operations Demonstrate sanitation policies and practices. Describe the necessary skills and competencies to become a Safe Food Handler.

3 Hours:

Content: An Introduction to the Flow of Food - Cross-Contamination, Time-Temperature Control.

Student Performance Objectives:: Describe how cross-contamination of food occurs and explain how to prevent cross-contamination. Review how to prevent time-temperature abuse. Identify the correct kinds of thermometers to take temperature readings.

3 Hours:

Content: The Flow of Food: Purchasing and Receiving - Purchasing Considerations, Receiving Considerations, General Inspection Guidelines, Inspecting Specific Types of Food.

SPO:Student Performance Objectives: Discuss the practices that can be put in place to help ensure the food you receive is safe. List the criteria that should be used to accept or reject food during receiving.

3 Hours:

Content: The Flow of Food: Storage - General Storage Guidelines, Storing Specific Food.

Student Performance Objectives: Discuss the guidelines used for storing food and nonfood items to prevent time-temperature abuse and contamination. Explain how to properly label and date food.

3 Hours:

Content: The Flow of Food: Preparation - Preparation, Cooking Food, Cooling and Reheating Food.

Student Performance Objectives: List unsafe food handling practices which contribute to the spread of disease. Explain how to prevent cross-contamination and time-temperature abuse when preparing food. Describe how to thaw food correctly. Discuss the guidelines for cooling and reheating food to the correct temperature in the correct amount of time. Explain the components of the flow of food in a food service establishment.

3 Hours:

Content: The Flow of Food: Service - Holding Food for Service, Serving Food Safely, Off-Site Service.

Student Performance Objectives:: Review the guidelines for keeping food safe after you have prepped and cooked it, including holding hot food and holding cold food. Describe how to use time as a method of control for food. Discuss how to prevent contamination of food in self-service areas and when serving food to customers.

4.5 Hours:

Content: Food Safety Management Systems - Active Managerial Control, Crisis Management.

Student Performance Objectives: Provide an overview of how a food safety management system works. Discuss the FDA's Public Health Interventions. Analyze the HACCP food safety management system. Explain the seven HACCP principles.

3 Hours:

Content: Safe Facilities - Designing a Safe Operation, Considerations for Other Areas of the Facility, Equipment Selection, Installing and Maintaining Kitchen Equipment, Utilities.

Student Performance Objectives: Explain how to pick materials and equipment that are safe for use in food-service operations. Describe how to install and maintain equipment. Explain how to avoid food safety hazards caused by utilities. Discuss how to maintain facilities. State how to handle emergencies.

4.5 Hours:

Content: Cleaning and Sanitizing - Cleaning, Sanitizing, Dish Washing, Cleaning the Premises, Developing a Cleaning Program.

Student Performance Objectives: Explain the different methods of sanitizing and discuss how to make sure they are effective. State how and when to clean and sanitize surfaces. Review how to wash items in a dishwasher or a three-compartment sink and then properly store them. Explain how to use and store cleaning tools and supplies. Discuss how to develop a cleaning program. Identify the necessary steps needed to implement and develop a sanitation program within a food-service establishment.

3 Hours:

Content: Integrated Pest Management - Integrated Pest Management (IPM) Systems, Identifying Pests, Working with a Pest Control Operator (PCO), Treatment, Using and Storing Pesticides.

Student Performance Objectives: Discuss how to prevent and control pests. Provide an overview of various Integrated Pest Management Systems. Discuss the proper use and storing of pesticides.

3 Hours:

Content: Food Safety Regulations and Standards - Laws/Regulations that Impact the Food Service Industry, Importance of Government Agencies Responsible for Preventing Food-borne Illness, The Inspection Process, Self-Inspections, Voluntary Controls within the Industry.

Student Performance Objectives: Discuss the FDA Model Food Code and the California Uniform Retail Food Facility Law (CURFFL). Describe the voluntary controls and self-inspection processes that can be utilized for food safety.

3 Hours:

Content: Staff Food Safety Training - Training Staff, Ways of Training.

Student Performance Objectives: Discuss and practice a variety of methods that can be used to train staff about food safety.

2 Hours:

### **OUT OF CLASS ASSIGNMENTS:**

9 hours

Read related chapter in the ServSafe textbook. Complete the Study Questions at the end of the chapter. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the Study Questions at the end of the chapter. Answer the Apply Your Knowledge questions relating to biological contaminants.

9 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on Forms of Contamination. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Safe Food Handler. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Flow of Food: An Introduction. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Flow of Food: Purchasing and Receiving. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Flow of Food: Storage. Answer the Apply Your Knowledge questions relating to storage.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Flow of Food: Preparation. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on The Flow of Food: Service. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

9 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on Food Safety Management Systems. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on Safe Facilities. Complete the Chapter Review Activities and come prepared to discuss in class.

9 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on Cleaning and Sanitizing. Read the Chapter Review Case Study, answer the questions and come prepared to discuss in class.

6 hours

Read related chapter in the ServSafe textbook. Complete the ServSafe practice quiz on Pest Management. Answer the Apply Your Knowledge questions relating to pest control.

6 hours

Read instructor provided material on food safety laws and regulations. Complete an in-depth analysis of a food and beverage operation.

6 hours

Read instructor provided material on staff food safety training. Take a ServSafe practice certification exam.

**METHODS OF INSTRUCTION:**

lecture, discussion, field trips, guest speakers

**METHODS OF EVALUATION:**

Writing assignments  
Percent of total grade: 10.00 %  
written homework  
Problem-solving assignments  
Percent of total grade: 30.00 %  
case studies  
Objective examinations  
Percent of total grade: 40.00 %  
multiple choice, true/false, matching  
Other methods of evaluation  
Percent of total grade: 20.00 %

**REPRESENTATIVE TEXTBOOKS:**

Required:

National Restaurant Association. ServSafe Manager Book, 6th Edition, English. Boston: Pearson Education, 2014.

**ARTICULATION and CERTIFICATE INFORMATION**

Associate Degree:  
CSU GE:  
IGETC:  
CSU TRANSFER:  
Transferable CSU, effective 201730  
UC TRANSFER:  
Not Transferable

**SUPPLEMENTAL DATA:**

Basic Skills: N  
Classification: Y  
Noncredit Category: Y  
Cooperative Education:  
Program Status: 1 Program Applicable  
Special Class Status: N  
CAN:  
CAN Sequence:  
CSU Crosswalk Course Department: HTM  
CSU Crosswalk Course Number: 102  
Prior to College Level: Y  
Non Credit Enhanced Funding: N  
Funding Agency Code: Y  
In-Service: N  
Occupational Course: C  
Maximum Hours: 3  
Minimum Hours: 3  
Course Control Number: CCC000576560  
Sports/Physical Education Course: N

Taxonomy of Program: 130710