

FBM A102: SANITATION AND SAFETY

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130710 - Restaurant and Food Services and Management
Units	2 Total Units
Hours	36 Total Hours (Lecture Hours 36)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

This course introduces students to food safety and sanitation issues facing professionals in the food and beverage industry. The material is based on regulatory code and covers major foodborne illnesses, time and temperature controls, equipment sanitation, and food safety management systems, such as HACCP. Formerly FSM A160. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate a full understanding of the receipt, storage, preparation, display, employee training, service and transport of food in addition to characterizing microorganisms related to foodborne illness and food spoilage.

Course Objectives

- 1. Attempt SERVSAFE manager certification exam by the National Restaurant Association for future use within the hospitality industry
- 2. Identify critical control points for HACCP plans
- 3. Characterize microorganisms related to foodborne illness and food spoilage
- 4. Describe foodborne illness symptoms and preventative methods
- 5. Describe personal hygiene and health habits
- 6. Describe how to prepare potentially hazardous food according to safe-time and temperature principles
- 7. Recognize signs of food spoilage
- 8. Understand cleaning schedules and cleaning procedures, including the proper use of cleaners and sanitizers
- 9. Describe the proper disposal of food waste and garbage
- 10. Describe procedures on how to control and exterminate insects and rodents
- 11. Recognize safe receiving, storing and handling raw and prepared foods
- 12. Review and understand Material Safety Data Sheets (MSDS)

Lecture Content

Development of sanitation standards in U.S.: History Legislation Role of government agencies Comparison to world standards The microbiology of food: Bacteria Fungi Virus Parasites Food borne illnesses: Infections Intoxications Allergies Food intolerances Prevention, symptoms treatments Sanitation standards: The role of temperatures thermometers Purchasing Receiving Storing foods Food preparation Service Equipment HACCP Hazard Analysis Critical Control Point The role of the health department sanitarians Sanitary facilities/environmental concerns care of: Floors, walls, ceilings Ventilation systems Waste management Utilities Facility equipment layout Local, state federal requirements California Retail Food Code Insect and rodent control in food service Safety: Policies procedures Accident prevention Crisis management Fire prevention techniques in food preparation and storage Management's role in training employees in food sanitation/safety rules

Method(s) of Instruction

- Lecture (02)
- DE Online Lecture (02X)

Instructional Techniques

Lecture, demonstration, guest speakers, videos, small group discussion, small group presentation and Internet research

Reading Assignments

Students will spend 2-3 hours per week on assigned readings from text.

Writing Assignments

Students will spend approximately 3 hours per week on writing assignments, including: Review questions and vocabulary Discussion boards

Out-of-class Assignments

Students will spend approximately 5-6 hours per week on out-of-class assignments, including reading from text and writing assignments detailed below.

Demonstration of Critical Thinking

Quizzes, assignments, midterm, final exam and the completion of either the Servsafe manager certification exam or the California food handler card.

Required Writing, Problem Solving, Skills Demonstration

Testing Discussion boards Written assignments

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience. Nutritional science/dietetics: Master's degree in nutrition, dietetics, or dietetics and food administration OR bachelor's degree in any of the above AND master's degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelor's degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Master's degree required. Title 5, section 53410.1

Textbooks Resources

1. Required National Restaurant Association. ServSave Manager Coursebook, 8th ed. National Restaurant Association, 2022