

FN C160: FOOD SAFETY, SANITATION, AND FOODSERVICE OPERATIONS

Item	Value
Curriculum Committee Approval Date	03/21/2025
Top Code	130600 - Nutrition, Foods and Culinary Arts
Units	3 Total Units
Hours	54 Total Hours (Lecture Hours 54)
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), • Pass/No Pass (B)

Course Description

This course covers essential principles of food safety, sanitation, and foodservice operations, including menu development, recipe standardization, food preparation and production, and quality control. Students will learn to manage efficient foodservice operations while ensuring food safety and sanitation, and implementing continuous quality improvement procedures. The course also includes training on safety regulations, equipment selection, facility layout, first aid, and fire prevention, with an emphasis on preventing foodborne illnesses and ensuring safe food handling practices. National food handler certification exam will be administered. ADVISORY: FN C170. Transfer Credit: CSU. C-ID: HOSP 110.C-ID: HOSP 110.

Course Level Student Learning Outcome(s)

1. Evaluate a commercial foodservice establishment according to current government standards and regulations to ensure proper food safety and sanitation practices.
2. Develop and manage efficient, accurate, and effective foodservice operations, ensuring quality control and optimal workflow.
3. Monitor operations and apply continuous quality improvement strategies to enhance foodservice effectiveness, safety, and customer satisfaction.

Course Objectives

- 1. Understand environmental health standards and regulations at the local, state, and national levels, and how they impact foodservice operations.
- 2. Compare global food safety practices, recognizing differences in sanitation standards between the U.S. and other countries, particularly in developing regions.
- 3. Identify and differentiate between foodborne pathogens, including bacteria, viruses, fungi, and parasites, and understand their sources and symptoms.

- 4. Apply safe food handling practices in foodservice operations, including knowledge of food safety hazards, the danger zone, and HACCP principles.
- 5. Design and implement foodservice operations that promote food safety and sanitation, including facility layout, equipment use, and staff training.
- 6. Recognize the role of health authorities and foodservice managers in maintaining safety standards, responding to foodborne illness outbreaks, and training staff.
- 7. Standardize foodservice operations by developing menus and recipes that meet nutritional, regulatory, and client preferences while managing cost.
- 8. Implement procedures for food preparation, production, and quality control, ensuring consistency and adherence to food safety standards, and monitor food waste, modifications, and substitutions in the production process.
- 9. Manage the preparation, production, and distribution of food, including forecasting needs, developing schedules, ensuring meal quality and diet accuracy, and evaluating efficiency in time and cost, while monitoring adherence to service standards.
- 10. Analyze quality indicators and implement auditing tools to determine the effectiveness of foodservice operation.

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 Foodborne 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 Develop standardized menus Ensure the effectiveness of standardized recipes Establish continuous quality improvement procedures for foodservice department Monitor meal services Manage the preparation, production, and distribution of food Specify standards and procedures for preparation and production of food

Method(s) of Instruction

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

Instructional Techniques

Discussion, question-and-answer sessions, exams, small-group problem solving, and/or case study reviews based on real-life situations. Guest speakers, FAQs, exercises, learning hints may supplement the reading assignments and lectures.

Reading Assignments

Students will read from the course textbook as well as from supplemental materials assigned by the instructor.

Writing Assignments

Students will complete written work such as essays, presentations, and/or reports.

Out-of-class Assignments

Outside of the classroom, students will be assigned papers, research projects, and discussion items. They will communicate with the instructor and/or fellow students.

Demonstration of Critical Thinking

Read, research and analyze various working environments and occupational trends. Analyze movements and make recommendations for improved performance.

Required Writing, Problem Solving, Skills Demonstration

Summarize and evaluate articles on food sanitation and sources obtained from professional/industry journals/Internet. Summarize current industry events and discuss relationship to food safety and sanitation. Apply HACCP principles to recipes, methods, directions, and food production scenarios. Calibrate chef's thermometer and assess food product temperatures, comparing them to appropriate standards. Apply crisis management and cleaning principles. Prepare presentation on an assigned topic. Observation report on a food service establishment. Submit written report.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/waitress): Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Dietetic technician: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience. Dietetics: See nutritional science/dietetics

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. ServSafe Coursebook, 8th ed. Pearson, 2022
2. Required Legvold and Salisbury. Foodservice Management by Design, 4th ed. Association of nutrition and foodservice professionals, 2025

Other Resources

1. Coastline Library