



CULINARY ARTS INSTITUTE
FOOD SERVICE MANAGEMENT/CULINARY ART PROGRAM
FSMGMT 050 - SANITATION AND SAFETY
SYLLABUS
SUMMER 2013

Section: 0118
Location: Culinary Arts Institute Building – Rm. 232
Hours: Monday through Thursday, 7:45a.m. – 10:15a.m.
Text: ServSafe Coursebook, 6th edition with examination sheet (www.servsafe.com)
Chef Instructor: Chef Louis Eguaras, CPFC
Phone: 818.364.7706
Email: eguaralj@lamission.edu
Office Location: Culinary Arts Institute, Faculty Offices, Rm. 215
Office Hours: By Appointment or Before Class

PREREQUISITE: Be enthusiastic and ready to rock it!

WHAT ARE STUDENT LEARNING OUTCOMES? Student Learning Outcomes (SLO's) focus on designing curriculum around answering this question:

- What will a student be able to DO in his/her multiple roles with what he/she learns in the course?

When instruction focuses on SLO's the learning process is more learner centered and more relevant to a student's life.

STUDENT LEARNING OUTCOMES

- Upon successful completion of this course students will demonstrate and analyze the various consequences of the contamination and the influences that affect safe food.
- Upon successful completion of this course students will explain the role of the foodservice worker as it relates to the safe preparation of food. Standards and governmental guidelines will be used as assessment tools.
- Upon successful completion of this course students will evaluate the quality of a foodservice operation's safety and sanitation program using the nationally recognized assessment tool from the National Restaurant Association and the Los Angeles Environmental Health Department.

COURSE DESCRIPTION: This course deals with the basic principles of sanitation and safety including the types of microorganisms that cause food-borne illness, food-borne infections, toxin-mediated infection, and intoxication. Basic environmental conditions and food handler practices that cause sanitation/safety risks will be explored. The major types of food hazards that cause food-borne illness, contamination and cross-contamination will be identified. US governmental regulation, as well as California state and Los Angeles County Environmental Health Department regulations will be discussed.

INSTRUCTION METHODS

Various methods of instruction are utilized, including lectures, class opinion, polls, discussions, films, slides and guest lectures and field trips to do on-site inspections at foodservice operations. A primary objective of this particular course is to establish an atmosphere in which each student feels that he may express his own point of view without feeling threatened, and that questions may be asked and answered without embarrassment. No limits are placed upon the subject matter or the extent of questioning, except that all discussions should be in "good taste" and with due recognition of the varying personal, economic, religious and social backgrounds of each class member and the level of maturity of the group as a whole. Occasionally, if the topic lends itself, the class will be broken into small discussion groups, each with a recorder. At the end of the class, the recorders will become a panel and report their findings to the class. The Inspection Report Project will be an individual project. You will choose the property that you will evaluate and inspect. You will present your findings in class.

COURSE OBJECTIVES:

1. Define the terms sanitation, hazard, risk, flow of food and critical control point.
2. Explain the dangers of food-borne illness.
3. Identify what is meant by high risk populations for food-borne illness and explain why these populations are at high risk.
4. Identify the characteristics of potentially dangerous/hazardous food.
5. Identify three classifications of contamination associated with food.
6. Describe how food-borne illness occurs.
7. Recognize the three key practices that can help ensure food safety.
8. Identify the four basic types of microbial contaminants, give examples and describe preventive actions for each.
9. Differentiate between food-borne infection and food-borne intoxication and identify the major cause of each.
10. Describe the basic environmental conditions that encourage the growth of micro-organisms and distinguish between food-borne illness, infection, toxin-mediated infection and intoxication.
11. Discuss how contamination and cross-contamination of food can occur.
12. Describe the HACCP system of food safety and the methods of implementing it and identify potentially hazardous food.
13. Identify personal behaviors that can contaminate food.
14. Recognize the factors of personal hygiene essential for foodservice employees and implementation of proper hand-washing techniques and glove use.
15. Categorize foods most commonly implicated in outbreaks of food-borne illnesses and the major and methods for controlling food-borne illness.
16. Identify three major types of hazards that may cause food-borne illness.
17. Detect signs of spoilage in food shipments and optimum temperatures for different food items in storage.
18. Establish proper storage conditions and temperatures for various food items in storage.
19. Assess the importance of the time/temperature principle.
20. Evaluate the preparation and serving of food in a sanitary manner.
21. Identify the operating requirements for central kitchens and mobile, temporary and vending units.
22. Critique actions to take in emergency situations when accidents occur.
23. Identify methods of establishing a crisis management plan and evaluation of its plan after a crisis.
24. Identify procedures to follow during and following a food-borne illness outbreak.
25. Determine the essential elements of a successful employee sanitation/safety training program and describe ways of effective implementation.

UNIFORM CODE: Students must be in proper CAI school uniform at all times. Black skull caps and bistro aprons are necessary only if food is being prepared. By law, students must wear appropriate attire in the food production laboratory. It is the student's responsibility to be dressed in clean, proper attire for all lab periods. If you are not dressed appropriately/complete uniform, you will not be admitted to class, and you will be given an absence for the day. If you are passing through or working in the kitchen, you must be in uniform. **NO EXCUSES!**

Complete Uniform:

- White Chef Coat, neckerchief/cravat, white apron, black skull cap, heavy non-slip black shoes with shoe laces/ties or clogs, black or white socks, and houndstooth/checkered pants. Student will be sent home and marked absent if not in full uniform.
- No nail polish, faux nails or rings. Nails must be trimmed and short. No excuse.
- No earrings (studs ok), nose rings or facial piercings.
- No hoodies or sweaters under the chef coat. If you are cold, wear white thermals under the chef coat.
- Completely clean shave or beard and mustache trimmed neat to ¼ inch in length. You will be sent home if you have not shaved and can only return if you have shaved. If you have a beard you must purchase a beard guard and wear in the kitchen during production times.

ATTENDANCE: Culinary Arts Institute's attendance policy approximates the expectations found in a working situation. It is essential that each student learns the discipline of regular and prompt attendance as well as the skills involved in the culinary arts and hospitality industries. At the time the student moves from training into a career, the employer will be very interested in dependability and punctuality. No matter how skilled the person, an employee is valuable only when present on the job. The faculty and staff of Culinary Arts Institute @ LAMC consider each moment in class imperative for success. When the student is not in the classroom, the information missed cannot be recaptured.

MISSED WORK: If a student arrives late to class, and a test is still in progress, the student may take the test with no penalty. If a student misses a test or an assignment, the test/assignment will have ten (10) points deducted from the score. The student must contact his/her chef instructor to arrange to make-up the test/assignment prior to his/her return to the next scheduled class. If a student does not contact the chef instructor to make-up the test assignment before the day he/she returns to the next scheduled class, the student will receive a zero (0) for the test/assignment.

DIETARY SERVICE SUPERVISOR STUDENTS: All students taking any Culinary Arts class are subject to the same principals and guidelines. Students will learn to ensure that all foods are served by methods that conserve nutritive value, flavor and appearance and all foods are prepared in a form designed to meet individual needs. All substitutions should be similar nutritive value. Student's competency will be demonstration and evaluated by the Registered Dietitian/Professor.

STUDENTS WITH SPECIAL NEEDS: If you have any health impairments that require regular medication, or any disability that might affect your performance in the class or lab, and would like your chef instructor to make special accommodations, please call our campus Special Services Director at 818-364-7734 as soon as possible. They will help you arrange special accommodations for your classes.

The special needs of each student are met, in part, by:

1. Group discussion at the "peer" level, providing for the interchange of ideas
2. Reading materials supplementing the required text material
3. Availability of the teacher for personal interviews and referral to appropriate community resources as indicated.

EVALUATION METHODS

Grading is based upon weekly class participation, assignments, exams, journal reports, Internet assignments and a final examination based on the National Restaurant Association's ServSafe Certification Exam plus the inspection final project, which is like a term paper with an oral presentation. Attendance and participation in class will also be evaluated.

GRADING PROCEDURES

1. Homework: 200 points
Complete all Apply Knowledge and Multiple Choice questions at the end of each chapter. You will earn 10 points per chapter for homework each week. Complete the study questions at the end of each section/chapter. These will be turned in or checked each week.
2. Attendance, Participation in Class and Group Projects: 200 points
If you are not present in class for lecture and in-class assignments, you will lose points and your grade will be lowered. Attendance is a very important part of your grade, and is required to pass the class.
3. Progress Examinations: 200 points
There will be three progress exams per semester, each worth 25 points.
4. Inspection Report: 200 points
The inspection project will be completed at a foodservice facility. It is due as assigned and all students must complete this assignment to receive a passing grade in Sanitation and Safety Course. You will be required to give an oral presentation of this inspection report.
5. Midterm and Final Exam: 200 points
NOTE: To receive a Food Handler's permit from Los Angeles County Environmental Health Department, you need a certificate from the National Restaurant Association with a passing score of 75%, or above. Please note that all students must take the exam on the scheduled examination date. You will need to use the exam answer sheet from the front of your ServSafe course book. This form is then mailed for grading to the National Educational Foundation of the National Restaurant Association in Chicago, Illinois and requires a minimum of three weeks before results are given.

Homework	30%
Attendance/Class Participation	25%
Progress Exams	15%
Final Inspection Project	30%

GRADES:

1000 – 950	A	949 – 800	B
799 – 750	C	649 – 600	D
599 – Below	F		

IMPORTANT INFORMATION: Class hours must be adhered to. A student who misses more than 3 absences may be dropped by the instructor, but it your (THE STUDENT) responsibility to drop or withdraw from the class. Continued tardiness will affect your attendance (3 tardy = 1 absence). If there is an emergency, the chef instructor can be contacted by phone or by email so that arrangements can be made.

Success Tips from Chef Eguaras:

- SHOW UP TO CLASS!
- Bring your books to every class
- Read the chapters prior to attending class in advance and review thoroughly
- Do not read other class's books in the Culinary Arts class. I will take it away and sell it on eBay!
- No cell phones, Bluetooth, iPods, iPhones, laptops, iPads, tablets of any sort, PSP, DS, XBOX 360s, any handheld contraption, etc. are allowed in the classroom or lab. No calls or text messaging while in class or lab. YOU are here to learn how to cook.
- HAVE FUN!

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FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 050 - SANITATION AND SAFETY
MONDAY THROUGH THURSDAY – 7:45am -10:15am
Course Outline
Summer 2013

Please note that the schedule below may be subject to change.

WEEK 1	DATE	TOPIC	ASSIGNMENTS
Day 1	6/10	<ul style="list-style-type: none"> • Introductions • Class Objectives • Course Outline • Class Assignments • Weekly Group Projects 	<ul style="list-style-type: none"> • Read Chapter 1 • Complete and Apply Knowledge exercises and Study Questions
Day 2	6/11	Chapter 1 <ul style="list-style-type: none"> • Introduction to Food-borne Illness • The Safe Food Handler 	<ul style="list-style-type: none"> • Read Chapter 2 • Complete and Apply Knowledge exercises and Study Questions
Day 3	6/12	Chapter 2 <ul style="list-style-type: none"> • The Microworld • Exercise: Make pathogen agar plates 	<ul style="list-style-type: none"> • Read Chapter 3 • Complete and Apply Knowledge exercises and Study Questions • Study for Quiz #1 (Review Chapters 1-2)
Day 4	6/13	Quiz #1 (Chapters 1 & 2)	
WEEK 2	DATE	TOPIC	ASSIGNMENTS
Day 5	6/17	Chapter 3 <ul style="list-style-type: none"> • Contamination, Food Allergies and Food-borne Illness • Go over microbe bacteria study • Film #3: Employee Health and Hygiene 	<ul style="list-style-type: none"> • Read Chapter 4 • Complete and Apply Knowledge exercises and Study Questions
Day 6	6/18	Chapter 4 <ul style="list-style-type: none"> • Contamination, Food Allergies and Food-borne Illness • Go over microbe bacteria study 	<ul style="list-style-type: none"> • Read Chapter 5 & 6 • Complete and Apply Knowledge exercises and Study Questions
Day 7	6/19	Chapter 5 and 6 <ul style="list-style-type: none"> • The Flow of Food through the Operation • Purchasing and Receiving Safe Food • Film #3: Purchasing and Receiving • Storage Principles 	<ul style="list-style-type: none"> • Read Chapter 7 • Complete and Apply Knowledge exercises and Study Questions
Day 8	6/20	Chapter 7 <ul style="list-style-type: none"> • Quiz #2 (Chapters 3 & 4) • The Flow of Food: Storage and Preparation • Temperatures • Cooking, Heating and Holding • Safe Storage of Food 	<ul style="list-style-type: none"> • Read Chapter 8 • Complete and Apply Knowledge exercises and Study Questions

WEEK 3	DATE	TOPIC	ASSIGNMENTS
Day 9	6/24	Chapter 8 <ul style="list-style-type: none"> • The Flow of Food: Storage and Preparation • Temperatures • Cooking, Heating and Holding • Safe Storage of Food 	<ul style="list-style-type: none"> • Read Chapter 9 • Complete and Apply Knowledge exercises and Study Questions
Day 10	6/25	Chapter 9 <ul style="list-style-type: none"> • The Flow of Food: Service • Internet assignment on Sanitation and Safety • Film #4: Preparing, Cooking and Serving Food • Review of Chapters 5, 6, 7 and 8 in preparation for next week's quiz 	<ul style="list-style-type: none"> • Read Chapter 10 • Complete and Apply Knowledge exercises and Study Questions • Study for Quiz #2 (Review Chapters 5-9)
Day 11	6/26	Chapter 10 <ul style="list-style-type: none"> • Principles of the HACCP System • Food Safety Management Systems • Active Managerial Control • Crisis Management • Film #5: HACCP: What is it? 	<ul style="list-style-type: none"> • Read Chapter 11 and 12 • Complete and Apply Knowledge exercises and Study Questions
Day 12	6/27	Chapter 11 and 12 <ul style="list-style-type: none"> • Quiz # 3 (Chapters 5 through 8) • Sanitary facilities and equipment • Cleaning and sanitizing equipment • Hand washing equipment/dishes versus machine washing • Water Temperatures 	<ul style="list-style-type: none"> • Read Chapter 13 and 14 • Complete and Apply Knowledge exercises and Study Questions
WEEK 4	DATE	TOPIC	ASSIGNMENTS
Day 13	7/1	Chapter 13 and 14 <ul style="list-style-type: none"> • Introduction of Pest Control • Integrated Pest Management • Food Safety Regulations and Standards • Government Regulations • FDA Food Code • The Inspection Process • Self –Inspections 	<ul style="list-style-type: none"> • Read Chapter 15 • Complete and Apply Knowledge exercises and Study Questions
Day 14	7/2	Chapter 15 <ul style="list-style-type: none"> • Employee food safety training • Review for the National ServSafe Examination 	<ul style="list-style-type: none"> • Read Chapter 15 • Complete and Apply Knowledge exercises and Study Questions • Review Chapters 1-15 in preparation for the National ServSafe Examination • Prepare Inspection Reports
Day 15	7/3	<ul style="list-style-type: none"> • Quiz #4 (Chapters 11 through 15) Inspection Reports (Oral Presentations)	Present Inspection Reports
Day 16	7/4	HOLIDAY – NO CLASS	HOLIDAY – NO CLASS

WEEK 5	DATE	TOPIC	ASSIGNMENTS
Day 17	7/8	Inspection Reports (Oral Presentations)	Present Inspection Reports
Day 18	7/9	Inspection Reports (Oral Presentations)	Present Inspection Reports
Day 19	7/10	<ul style="list-style-type: none"> • Final Exam • Inspection Reports (Oral Presentations) 	Present Inspection Reports
Day 20	7/11	<ul style="list-style-type: none"> • National ServSafe Examination • MUST HAVE ServSafe Scantron to take exam (2 hours max time) 	Enjoy the rest of your Summer! Register for the Fall ASAP or NOW!!!

PLEASE SEE PAGE TWO OF THE SUMMER SCHEDULE OF CLASSES! THERE ARE IMPORTANT DATES THERE TO REMEMBER.

Remember to check this fall 2013 Schedule and register early! Classes may be cancelled due to low enrollment or classes may be full and closed. There are no "wait lists" available at LA Mission College.

COLLEGE RESOURCES FOR STUDENTS

Admissions and Records: Students can register for classes, request transcripts, file petitions for graduation, and drop classes at this office. For more information call 818-833-3322 or visit:
<http://www.lamission.edu/admissions/>

Assessment Center: Offers student assessments in English, English-as-a-Second-Language (ESL) and Mathematics. Please contact the Assessment Center at (818) 364-7613 for more information or visit
<http://www.lamission.edu/assessment/>

Bookstore: For hours of operation, book availability, buybacks, and other information call 818-364-7767 or 7768 or visit <http://eagleslanding.lamission.edu/default.asp>

Counseling Department Office: For appointments and information call 818-364-7655 or visit
<http://www.lamission.edu/counseling/>

Disabled Students Programs and Services (DSP&S): For appointments, eligibility and information call 818-364-7732 or visit <http://www.lamission.edu/dsps/>

Extended Opportunity Programs and Services (EOPS): For appointments, eligibility and information call 818-364-7645 or visit <http://www.lamission.edu/eops/>

Financial Aid: For information and applications call 818-364-7648 or visit
<http://www.lamission.edu/financialaid/>

Library: For information on hours, resources, workshops, and other services contact 818-364-7106 or visit
<http://www.lamission.edu/library/>

Tutoring Services in Learning Center: Laboratories for Learning, Writing, Math & Science. Walk-in and appointment services offered. Call 818-364-7754 or visit www.lamission.edu/learningcenter/