

Brandy McKay

FOOD SERVICE MANAMGEMENT

SANITATION AND SAFETY 50

Course Outline (Syllabus) – Spring 2013

Lecture: 12:15-3:25- Tuesday

Section: 0278

Location: Culinary Arts Building Room 232

Text: ServSafe course book 6th^d edition with answer sheet

Instructor: Brandy McKay. (818) 364-7600

Email mckayb@lamission.edu

OFFICE HOURS: 11:00 TO 12:00 Tuesday in Faculty offices on the second floor in Culinary Arts building.

Contact (818) 364-7600 to make an appointment. Leave your name and phone number so I may return your call as soon as possible. You may email me and that will get you a quicker response. You may also e-mail me at mckayb@lamission.edu

This course deals with the basic principles of sanitation and safety including the types of microorganisms that cause foodborne illness, foodborne infections, toxin-medicated 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 foodborne illness, contamination and cross-contamination will be identified. US governmental regulations and California state and Los Angeles 'County Environmental Health Department regulations and a HACCP system of food safety will help define the role of food, people, and facilities in managing a sanitary foodservice operation.. Emphasis will be placed on the importance of proper employee training practices as related to the providing of safe food.

COURSE OBJECTIVES

The student shall be able to do the following:

- 1. Define the terms" sanitation, hazard, risk, flow of food, and critical control point."
- 2. Explain the dangers of foodborne illness.
- 3. Identify what is meant by *high risk populations* for foodborne illness and explain why they are at risk.
- 4. Identify the characteristics of potentially dangerous/hazardous food.
- 5. Identify three classifications of contamination associated with food.
- 6. Describe how foodborne 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 foodborne infection and foodborne intoxication and identify the major cause of each.
- 10. Describe the basic environmental conditions that encourage the growth of microorganisms and distinguish between foodborne illness, infection, toxin-medicated 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 foodborne illnesses and the major methods for controlling foodborne 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 foodborne illness outbreak.
- 25. Determine the essential elements of a successful employee sanitation/safety training program and describe ways of effective implementation.
- 26. Recognize the role of governmental regulation in the foodservice/ hospitality industry.
- 27. Design, implement and evaluate training objectives for a foodservice sanitation program.

SPECIAL ACCOMMODATIONS

If you require special accommodations for a disability, religious holiday, or any other reason please inform your instructor(s) within the first week of the course and we will accommodate you if at all possible. For accommodations due to disability, you must consult with the Disabled Students Programs and Services Office after which we will abide by their recommendations.

COLLEGE RESOURCES FOR LAMC 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: 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 (EOP&S): 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/

STEM Office: For information on free tutoring, resources and academic counseling for STEM (Science, Technology, Engineering, and Technology) students visit: http://www.lamission.edu/stem

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/

Three Attempt Limit

A new state policy in effect as of 2012 limits students to **three attempts per course**. Receiving a grade or a "W" for a course counts as an attempt, **regardless of when the course was taken**. Withdrawal by the deadline to avoid a "W" will not count as an attempt. For spring 2013

DIETARY SERVICE SUPERVISOR REQUIREMENTS/SKILLS

DIETARY SERVICE SUPERVISOR students will taught the location of applicable laws and regulations, determine compliance to regulatory requirements (state and federal), and determine acceptable standards of care in dietary services including, but not limited to California Code of Regulations, Title 22, Federal Code of Regulations, Business and Professions Code of Registered Dietitians and Dietetic Technicians Registered, and Food and Drug Administration Food Code.

SLO (STUDENT LEARNING OUTCOMES

Student will demonstrate how to ensure that all food is stored, prepared, distributed and served under sanitary conditions to prevent food borne illness. This includes sanitation oversight of areas assigned to other departments such as the cleaning and sanitizing of internal components of the ice machine, nurse pantry refrigerators, and trash disposal systems.

EVALUATION OF SLO'S

Student's competency will be tested and evaluated by the instructor through exams, projects which include facility and operational inspections and the successful completion of the National Restaurant Association Educational Foundation national exam at 75% or better which earns a national certification in Sanitation and Safety..

STUDENT LEARNING OUTCOMES

	Rubric for Assessment
Student Learning Outcomes 1. Students will examine the variety of microbes plated in class and analyze the various consequences of the contamination and the influences that affect safe food Assessment Method Evaluation: identification of microbes and exam questions on the consequences of the contamination .	Grading scale 100 questions and problems. A-100-90% B-89-80% C-79-70% D-69-60% F Below 59%
 Students will explain the role of the foodservice worker as it relates to the safe preparation of food. Assessment Method Standards and governmental guidelines will be used as assessment tools. (Evaluation: application of the FDA food code) 	Practical exam that evaluates the application of the FDA code by the foodservice worker. Grading Scale A- 200-180 points
3. Students will evaluate the quality of a foodservice operation safety and sanitation program using the nationally recognized assessment tool from the National Restaurant Association and the Los Angeles Environmental Health Department. Assessment Method	B- 179- 159 C-158-138 D. 137-117 F. 116 and below and must retake the practicum.
Evaluation: implementation of the LA County Environmental Inspection Report document	Grading scale A-100-90%

	<u>B 89-80%</u> <u>C 79-70% lower is</u> <u>closure.</u>
Notes	

METHODS OF INSTRUCTION:

Various methods of instruction are utilized, including lectures, class opinion, polls, discussions, films, slides, and guest lectures.

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.

MEETING SPECIAL NEEDS:

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; and
- 3) Availability of the teacher for personal interviews and referral to appropriate community resources as indicated.

METHODS OF EVALUATION:

Grading is based upon weekly class assignments, exams, journal reports, internet assignments, and a final examination based on the National Restaurant Association Certification Food

Handlers 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. Complete all Apply Knowledge and Multiple Choice Questions as 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. **There will be 150 points for homework** – 15 points each week. It will be collected twice (100 points then 50 points)

ATTENDANCE IN CLASS WILL GIVE YOU CREDIT FOR COMPLETING THESE QUESTIONS WHICH WILL BE COVERED IN CLASS. (*If you are not in class, then you will not get credit, attendance is mandatory and part of your grade*).

- 2. 75 points (3 exams each 25 points to be announced in class.
- 3. **200 points** To receive a Food Handler's Permit form Los Angeles County Environmental Health Department it requires a Certificate from the *National Restaurant Association with a passing score of no less than 75%*.(60 out of 80 questions) on the national certificate exam.

ALL STUDENTS MUST TAKE THE EXAM ON THE SCHEDULED EXAM DATE. The certificate exam will require the exam answer sheet from the front of your 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 3 weeks before results are given. There will be a practical side to your final exam which is your inspection report.

- 4. **50** points This is for an inspection project done on a foodservice facility. It is due as assigned and all students must complete this assignment (part of your final exam) to receive a passing grade in FSM 50 Sanitation and Safety Course. You will be required to give an oral presentation of this inspection report. This assignment will be discussed further.
- 5. **125 points** –**ATTENDANCE AND PARTICIPATION IN CLASS.** (If you are not present in class and for **all work done each week, it will lower your grade**. If you do not complete your inspection project, which includes and oral report, you **will not** receive a passing grade in this class. –

Class assignments/exams	35%	Grade:
Attendance/class participation	25%	A 600-540
Final Project	20%	В 539-479
Final Exam	20%	C 478-409
Total points is 500	100%	D 408-220
-		F BELOW 219

FOODSERVICE MANAGEMENT 50 SANITATION AND SAFETY

<u>WEEK</u>	<u>DATE</u>	<u>TOPIC</u>	<u>ASSIGNMENT</u>
			READINGS
1	2/5	Introduction, class objectives, course outlines/assignments Unit 1 SANITATION CHALLENGE-	Unit 1
		Each week do the Key terms; APPLY Knowledge exercises and Multiple Choice questions to be turned in each week. Keep these in your notebook.	Ch 1-2
2	2/12	Food Safety is No Mystery – Introduction to Foodborne illness. DVD # 1 "Introduction to Food Safety" The Safe Food Handler	Ch 3-4
3	2/19	The Microbial World – Make pathogen agar plates Films #2" Overview of Foodborne Microorganisms and Allergens" Possible Quiz Contamination, Food Allergies, and Foodborne Illness and the Safe Food Handler	Ch 3-4
4	2/26	Go over microbes bacterial studies DVD #3 "Personal Hygiene" Employee Health and Hygiene	
5	3/5	Continue demonstration and discussion of Microbes	Read Unit II for next week Ch 5-6
6	3/12	Quiz #1 Ch 1-4 in class today UNIT 2 THE FLOW OF FOOD THROUGH THE OPERATION - Purchasing and Receiving Safe Food DVD #4 "Purchasing Receiving, and Storage" Storage Principles	Ch 7-8
7	3/19	Food preparation and Service Flow Temperatures, cooking, heating and holding Quiz #2 Ch 5-9	Ch 10 Read and continue

		Dringinles of the HACCD SYSTEM	Ch 11
		Principles of the HACCP SYSTEM Food Sofety Management Systems	Unit 3
		Food Safety Management Systems	Unit 5
		Active Managerial control	
		Crisis Management	
8	3/26	Internet assignment on Sanitation/Safety	
		Don't forget next week is Spring Break	
		Don't lorger near week is spring 2.10m	
9	4/11	Unit 3 SANITARY FACILITIES AND PEST	Unit III
		MANAGEMENT	~
		Sanitary facilities and equipment	Ch 11-12-13
		Cleaning and Sanitizing equipment	
		Hand washing equipment/dishes versus machine	
4.0	4/16	washing Water Temperatures	C1 12
10	4/16	Introduction of Pest Control	Ch 13
		Integrated Pest Management	
		Identifying Pests	
		Treatment /control measures	
		Using and storing pesticides	
11	4/23	Review for National Restaurant Association	Unit IV
		ServSafe Food Managers Exam	Ch 14
		Presentation on HACCP report	
		_	
			Ch 15
12	4/30	Food Safety Regulations and Standards	Ch 1-15
12	1,50	Government regulations	
		FDA Food Code	
		The Inspection Process	
		Self-inspections	
		Employee food safety training	
		How to Implement the Food Safety Practices	
		If you stop attending a class (or wish to drop a	
		class, YOU MUST DROP THE CLASS	
		YOURSELF – OFFICIALLY – on or before	
		May 5, 2013 (Internet). Failure to do so may	
		result in a grade of "F" in the class.	
13	5/7	Health Department	
13	5/ /	Health Bepartment	

14	5/14	Review/Review
15	5/21	National Restaurant Association ServSafe Exam
16	5/28	Final
17	6/4	Graduation