

**LAST REVIEW: 2009-10**  
*2009-2010*

**NEXT REVIEW: 2014-15**  
*2014-2015*

**STATUS: A**

*A*

**COURSE TITLE: Food Service, Sanitation, and Safety**

**COMMON COURSE NUMBER: FOS 2201**

**CREDIT HOURS: 3**

**CONTACT HOUR BREAKDOWN**

*(per 16 week term)*

**CLOCK HOURS:**

*(Voc. Course ONLY)*

Lecture: **48**

Lab:

Clinic:

Other:

**PREREQUISITE(S): None**

**COREQUISITE(S): None**

**PRE/COREQUISITE(S): None**

**COURSE DESCRIPTION** *(750 characters, maximum)*: This course provides the student with the basic concepts of food microbiology and food borne diseases. Standards enforced by food regulatory agencies will be identified. All information will lead to the application of measures to prevent food borne illness.

## **UNIT TITLES**

- 1. The Sanitation Challenge**
- 2. The Flow of Food within the Operation**
- 3. Clean and Sanitary Facilities**
- 4. Accident Prevention and Crisis Management**
- 5. Sanitation Management**

**EVALUATION:**

Evaluation may include but is not limited to the following:

Exams, Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Practicum, Internships, Externships, and Research Reports.

**Common Course Number: FOS2201**

**UNITS**

**Unit 1**

**General Outcome:**

**The student shall**

**1.0 The student should be able to describe safe and unsafe food service situations.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

**1.1 Define safe food.**

**1.2 Describe the importance of microbiology in relation to food.**

**1.3 Explain how contamination leads to unsafe food and food borne illness.**

**1.4 Describe an unsafe food handler.**

**Common Course Number: FOS2201**

**Unit 2**

**General Outcome:**

- 2.0 The student shall be able to demonstrate a thorough knowledge of the Hazard Analysis Critical Control Points (HACCP) system.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 2.1 Establish a food service safety system (HAGGP).**
- 2.2 Explain the principles of purchasing and receiving food safety.**
- 2.3 Explain the principles of safe food storage.**
- 2.4 Explain the principles needed to protect food during preparation and serving.**

**Common Course Number: FOS2201**

**Unit 3**

**General Outcome:**

- 3.0 The student shall be able to describe how to maintain a clean and sanitary food facility.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 3.1 Identify sanitary facilities and equipment.**
- 3.2 Identify the difference between clean and sanitary.**
- 3.3 Organize a cleaning program.**
- 3.4 State principles of pest control management.**

**Common Course Number: FOS2201**

**Unit 4**

**General Outcome:**

- 4.0 The student shall be able to recognize an unsafe food handling environment and know how to correct it.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 4.1 Prevent accidents.**
- 4.2 Act in emergencies (includes Red Cross procedures).**
- 4.3 Manage a crisis.**

**Common Course Number: FOS2201**

**Unit 5**

**General Outcome:**

- 5.0 The student shall be able to identify sanitation regulations and standards and be capable of training others in the area.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 5.1 Apply sanitation regulations and standards.**
- 5.2 Describe and perform employee sanitation training.**