

# CART 360A: SAFETY & SANITATION BASICS

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## New Course Proposal

Date Submitted: Thu, 19 Sep 2019 23:33:05 GMT

### Originator

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### Co-Contributor(s)

#### Name(s)

Struwe, Kurt

### Justification / Rationale

The current non-credit Culinary program covers four basic kitchen skills areas. Safety and Sanitation; Procurement and Menu Planning should be added to enhance the non-credit program and provide a more complete training program.

### Effective Term

Fall 2020

### Credit Status

Noncredit

### Subject

CART - Culinary Arts

### Course Number

360A

### Full Course Title

Safety & Sanitation Basics

### Short Title

SAFETY & SANITATION BASIC

### Discipline

#### Disciplines List

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Restaurant Management

### Modality

Face-to-Face

100% Online

Hybrid

### Catalog Description

Principles of hygiene and sanitation and the control and prevention of foodborne illnesses in food service operations. Emphasis is placed on the food handler's responsibility in maintaining high sanitation and safety standards.

### Schedule Description

Principles of hygiene and sanitation and the control and prevention of foodborne illnesses in food service operations.

### Non-credit Hours

54

### In-class Hours

18

### Out-of-class Hours

36

**Total Semester Hours**

54

**Override Description**

Noncredit override.

**Required Text and Other Instructional Materials****Resource Type**

Book

**Author**

National Restaurant Association

**Title**

Servsafe Coursebook

**Edition**

7th

**Publisher**

National Restaurant Association Educational Foundation (NRAEF)

**Year**

2017

**College Level**

Yes

**ISBN #**

978-1-58280-332-6

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**Class Size Maximum**

35

**Course Content**

- Development of sanitation standards in the 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 and treatments
- Sanitation Standards.
  - The role of temperature and thermometers
  - Purchasing
  - Receiving
  - Storing foods
  - Food preparation

- Service
- Equipment
- Issuing
- HACCP - Hazard Analysis Critical Control Point.

### Course Objectives

	Objectives
Objective 1	Explain the roles of the food service worker and manager in the prevention of foodborne illnesses
Objective 2	Identify steps to establishing a Hazard Analysis Critical Control Point (HACCP) Plan
Objective 3	Identify food or carrier sources of major food borne illnesses, bacteria, viruses, fungi and parasites and list at least four symptoms of each.

### Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Identify steps to establishing a Hazard Analysis and Critical Control Point (HACCP). Explain the role of the health department sanitarian and evaluate a sanitation report.

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topics in context with industry-relevant examples.
Discussion	Individual and group discussion of industry-relevant safety and sanitation topics.
Demonstration, Repetition/Practice	Visit food establishments to evaluate safety and sanitation and post written critique.
Observation	Students will report on personal experience and observation of hospitality establishments

### Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Demonstration of appropriate and inappropriate food handling scenarios	In and Out of Class
Written homework	Students evaluate local food establishments and submit written evaluations of safety and sanitation issues.	Out of Class Only
Tests/Quizzes/Examinations	Timed quizzes covering material from both text and classroom lectures.	In and Out of Class
Other	Out-of-class hours will be monitored electronically through the learning management system.	Out of Class Only

### Assignments

#### Other In-class Assignments

1. Lecture on topics in context with industry specific examples.
2. Viewing of films and slide programs, submission of written evaluations.
3. Listening to sound recordings.
4. Special reports by students, in panel or singly.
5. Examinations of various types, such as essay and multiple choice.

#### Other Out-of-class Assignments

1. Reading in the textbook and in recommended supplementary literature.
2. Viewing of films and slide programs and submission of written summary and evaluation.
3. Visit local food establishments and submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on vocabulary and regulations.

**Grade Methods**

Pass/No Pass Only

**Distance Education Checklist**

Include the percentage of online and on-campus instruction you anticipate.

**Online %**

100

**Instructional Materials and Resources**

**If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?**

Only the college LMS will be used.

**If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.**

Students use the assigned textbook and web to find information.

**Effective Student/Faculty Contact**

**Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?**

**Within Course Management System:**

Timely feedback and return of student work as specified in the syllabus

Discussion forums with substantive instructor participation

Private messages

Online quizzes and examinations

Weekly announcements

**External to Course Management System:**

Direct e-mail

Posted audio/video (including YouTube, 3cm mediasolutions, etc.)

**Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.**

Students are in constant contact with the instructor through email or LMS. Timely return of assignments with feedback. Substantive participation by instructor in discussion board.

**If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.**

Students are able to email instructor directly.

**Other Information**

**Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.**

This course is lecture only and does not require F2F interaction or lab. In the Culinary program students are in the kitchen for many hours each day and offering lecture only classes as online allows more flexibility and the ability to complete the certificate in a timely manner.

**MIS Course Data****CIP Code**

12.0500 - Cooking and Related Culinary Arts, General.

**TOP Code**

130630 - Culinary Arts

**SAM Code**

C - Clearly Occupational

**Basic Skills Status**

Not Basic Skills

**Prior College Level**

Not applicable

**Cooperative Work Experience**

Not a Coop Course

**Course Classification Status**

Other Non-credit Enhanced Funding

**Approved Special Class**

Not special class

**Noncredit Category**

Short-Term Vocational

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Not transferable

**Allow Audit**

No

**Repeatability**

Yes

**Repeatability Limit**

NC

**Repeat Type**

Noncredit

**Justification**

Non-credit courses are repeatable until students achieve the skills and knowledge required to meet the objectives and outcomes of the course.

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

12/03/2019

**Academic Senate Approval Date**

12/12/2019

**Board of Trustees Approval Date**

01/17/2020

**Chancellor's Office Approval Date**

02/09/2020

**Course Control Number**

CCC000613031

**Programs referencing this course**

Culinary Safety Sanitation Certificate of Completion (<http://catalog.collegeofthedesert.eduundefined?key=294/>)

Culinary Career Introduction Certificate of Completion (<http://catalog.collegeofthedesert.eduundefined?key=297/>)