## 2. General Information

**Date**
11/15/2016

**Department**
Business

**Course Prefix:**
CUL

**Course Number:**
120

**Course Title:**
Foodservice Sanitation

## 3. Course Information

**Credit Hours**
1

**Lecture Contact Hours**
1

**Laboratory Contact Hours**

**Other Contact Hours**

**Catalog Description**
This course will examine the critical role of proper safety and sanitation in today's professional foodservice environment. Students will learn industry standards in use today via the National Restaurant Association's Servsafe Food Handler course. Students will learn about protecting customers from biological, chemical, and physical hazards as food moves through the operation. Successful completion of this course will result in the student passing the exam for Servsafe sanitation certification, a required certification for food service operators in New York State.

**New Analysis Question**

**Prerequisites**

**Co-requisites**

**Grading Scheme**
Pass/Fail
This course can be taken more than once for credit

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

First Year Experience
Capstone

4. FLCC Values

College Learning Outcomes Addressed by the Course

- Inquiry
- Interconnectedness
- Vitality
- Perseverance

5. Course Learning Outcomes

Course Learning Outcomes

1. Explain why sanitation is a critical element of commercial foodservice production as well as the business ramifications of sanitation breaches.
2. Compose a manager's plan to keep the food supply safe using HACCP guidelines.
3. Perform and present mock inspections to identify breaches in safe food handling.
4. Obtain the NRA Servsafe Managers certification.

6. Program Affiliation

This course is required as a core program course in the following program(s)

- AAS Culinary Arts
- Culinary Arts Certificate

8. Outline of Topics Covered

Outline of Topics Covered in Course

New Analysis Question

Outline of Topics Covered

I. Providing Safe Food including the ethical responsibility of operators to provide a safe product, how to produce such a product, what can happen when sanitation is breached, common sense approach to maintaining good sanitation, and the role of the NYS Board of Health in keeping the food supply safe, the FAT TOM concept.
II. Forms of Contamination including biological, chemical, and physical contaminants, how to prevent common problems and outbreaks of foodborne illnesses, specific pathogens and their preferred growing environments, the four phases of bacterial growth.
III. The Safe Foodhandler including effective training and protocols for staff to maintain good sanitation, the role of personal hygiene in maintain safe food handling practices, making every day a "health inspection day”.
IV. The Flow of Food
V. Food Prep and Service including the role of HACCP in the food safety arsenal, following potentially hazardous foods through the operation from purchasing to post production reports.

VI. Food Safety Management

VII. The Safe Facility including modeling safe food handling practices, providing tools and training for safe food handling, response to outbreaks of foodborne illness (perceived or real), discussion keeping the facility pest and contaminant free including proactive tactics, how to read and use Material Safety Data Sheets.

VIII. Cleaning and sanitizing and National Certification exam including the definitions of the terms clean versus sanitary, different types of sanitizers including chlorides, and quaternary sanitizing agents and their uses, sanitizing practices for major equipment, surfaces, service ware and hand tools.