



HOSPITALITY SANITATION

Date 3/18/10

C - L - CR
2 - 3 - 3.0

COURSE NUMBER: HOS 155 - HYBRID

PREREQUISITE(S): RDG 100, ENG 100

CO-REQUISITE(S): None

COURSE DESCRIPTIONS A study of local, state and national regulations governing sanitary food handling practices.

Purpose of the Course: To teach the students to effectively receive, store, prepare, hold and serve food, which is free from contamination.

Upon completion of the course, the National Restaurant Association Sanitation Certification Exam will be incorporated to provide the student with certification and documentation of course.

TEXTBOOK(S): National Restaurant Association, **ServSafe Coursebook with Exam**, (Course book units 1-4) Fifth Edition. Prentice Hall Publishing.
ISBN: 0-135107334

REFERENCE(S): None

OTHER REQUIRED MATERIALS, TOOLS, AND EQUIPMENT: **Uniforms:**
Must be worn to ALL lab classes and official school functions

1. SCC embroidered chef jacket (2 required)
2. Black and white check pants (1 required; 2 recommended)
3. Plain white T-shirt (worn underneath jacket)
4. White calotte flat hat (1 required; 2 recommended)
5. Apron (2 required; 3 recommended)
6. Non-skid, rubber sole shoes, black (clogs with holes in them are not permitted)

Supplies:

1. SCC knife kit (includes thermometer*)
2. 3-ring binder notebook with dividers
3. Writing implements: pens, pencils, highlighters, permanent markers/sharpies*
*Permanent markers/sharpies and thermometers are to be worn on the chef coat sleeve as part of the uniform
4. USB flash drive

METHOD OF INSTRUCTION:

This course will be taught via the Internet using online lecture notes, discussion board, and electronic messaging. The lab hours for this course vary. E-mail the instructor for specific lab days and times.

GRADING SYSTEM:

90	-	100	=	A
80	-	89	=	B
70	-	79	=	C
60	-	69	=	D
Below	-	60	=	F

The standard mathematical procedure of rounding will be applied to arrive at a whole number percentage in final grade calculation.

GRADE CALCULATION METHOD:

Lab Participation**	=	20%
Assignments and Discussion Board**	=	20%
Unit Tests**	=	20%
Research Projects**	=	20%
Final Exam	=	<u>20%</u>
	=	100%

*disclaimer, see instructor addendum

**Special emphasis is given to legible writing, good grammar and correct spelling. Students that are absent from class will take full responsibility for make-up work within five school days after absence. Any missed test must be made up by the next class meeting. Only ONE make-up quiz is allowed. In order make a final grade of "A" in the course, all assignments and evaluations must be completed as scheduled and less than 2 approved, reported absences.

ATTENDANCE POLICY:

The student is responsible for punctual and regular attendance in all classes, laboratories, clinical, practica, internships, field trips, and other required class activities. The College does not grant excused absences; therefore,

students are urged to reserve their absences for emergencies. When illness or other emergencies occur, the student is responsible for notifying instructors and completing missed work if approved for late submission by instructors.

The student is tardy if not in class at the time the class is scheduled to begin and is admitted to class at the discretion of the instructor.

Instructors maintain attendance records. However, it is the student's responsibility to withdraw from a course. A student enrolling in and attending at least one course session remains enrolled until the student initiates a withdrawal.

Withdrawal Policy: During the first 75% of the course, a student may initiate withdrawal and receive a grade of W. A student cannot initiate a withdrawal during the last 25% of the course. Extenuating circumstances require documentation and approval by the appropriate department head and academic dean.

Absences for Religious Holidays: Students who are absent from class in order to observe religious holidays are responsible for the content of any activities missed and for the completion of assignments occurring during the period of absence. Students who anticipate their observance of religious holidays will cause them to be absent from class and do not wish such absences to penalize their status in class should adhere to the following guidelines:

1. Observance of religious holidays resulting in three or fewer consecutive absences: Discuss the situation with the instructor and provide written notice at least one week prior to the absence(s). Develop (in writing) and instructor-approved plan which outlines the make up of activities and assignments.
2. Observances of religious holidays resulting in four or more consecutive absences: Discuss the situation with the instructor and provide the instructor with written notice within the first 10 days of the academic term. Develop an instructor-approved plan with outlines the make up of activities and assignments.

CLASSROOM CONDUCT:

ACADEMIC DISHONESTY: Students are expected to uphold the integrity of the College's standard of conduct, specifically in regards to academic honesty. All forms of academic dishonesty including, but not limited to, cheating on assignments/tests, plagiarism, collusion, and falsification of information will call for disciplinary action. Disciplinary action imposed may include one or more of the following: written reprimand, loss of credit for assignment/test, termination from course, and probation, suspension, or expulsion from the College. For further explanation of this and other conduct codes, please refer to the Student Handbook.

CELLULAR PHONES AND PAGERS/BEEPERS: Cellular phones, pagers and beepers are not permitted to be turned on or used within the classroom. Use of these devices during classroom time will be considered a violation of the student code as it relates to "disruptive behavior."

CLASS/LAB PROCEDURES:

The following resource centers are available to students of Spartanburg Community College. Please visit, call or consult the College's website to determine the hours of operation.

Resource	Location (East Building)	Phone Number
Advising Center	E-1	592-4990
Open Computer Lab (OCL)	E-5	592-4968
Tutorial Learning Center (TLC)	E-2	592-4715
Testing Center	E-3	592-4966

ACCOMMODATIONS:

Students who need special accommodations in this class because of a documented disability should notify Student Disability Services. You may contact Student Disability Services by calling, (864) 592-4811, toll-free 1-800-922-3679; via email through the Spartanburg Community College web site at www.sccsc.edu/SDS/; or by visiting the office located in the Dan Lee Terhune Student Services Building, room 112 of the Spartanburg Community College campus. By contacting Student Disability Services early in the semester, students with disabilities give the College an opportunity to provide necessary support services and appropriate accommodations.

Program Department Director

Chef Dawn Larrieu

592-4836

larrieud@sccsc.edu

Program Department Chair

Mrs. Karen Ravan

592-4840

ravank@sccsc.edu

**COURSE OUTCOMES
& OBJECTIVES:**

Upon satisfactory completion of this course, the student will be able to:

- I. Understand the importance of food safety in the food service industry.
 1. Analyze evidence to determine the presence of food borne-illness outbreaks.
 2. Recognize risks associated with high-risk populations.
 3. Identify the characteristics of potentially hazardous food.
 4. Identify factors that affect the growth of food borne pathogens (FAT TOM).
 5. Differentiate between food borne infections, intoxications, and toxin-mediated infections.
 6. Identify major food borne illnesses and their symptoms.
 7. Identify characteristics of major food borne pathogens including sources, food involved in outbreaks, and methods of prevention.
 8. Identify biological, chemical, and physical contaminants and prevention methods.
 9. Identify the eight most common allergens, associated symptoms, and methods of prevention.
 10. Understand procedures for safe food handling.
 11. Identify components of a good personal hygiene
 12. Identify employee health problems that pose a possible threat to food safety.

- II. Understand the safe flow of food through the food service operation.
 1. Identify accept and reject criteria for purchased

- perishable and nonperishable foods
2. Identify general guidelines for receiving food safely.
 3. Identify proper storage techniques and policies for safely storing perishable and nonperishable foods.
 4. Identify proper methods for thawing food.
 5. Identify the minimum internal temperatures for potentially hazardous food.
 6. Identify methods and time and temperature requirements for cooling and reheating cooked, potentially hazardous food.
 7. Identify methods for preventing contamination and time and temperature abuse when preparing food.
 8. Identify the proper temperatures for holding hot and cold, potentially hazardous food.
 9. Identify procedures for preventing contaminations when serving food on and off-site.

III. Identify Food Safety Management Systems and Regulations.

1. Implement HACCP Principles when applicable.
2. Implement a crisis-management program.
3. List specific steps that should be taken when using active managerial control to manage food safety risks.
4. Identify the principles and procedures needed to comply with food safety regulations.
5. Identify federal, state and local regulatory agencies and regulations that require food safety compliance.
6. Conduct a sanitation self-inspection and prepare for a regulatory inspection.
7. Identify effective employee food safety training techniques.
8. List ways to prevent common causes of accidents and injuries in the foodservice industry.

IV. Understand considerations for designing, installing, and maintaining a sanitary food service establishment.

1. Recognize published sanitation standards for design and construction of food production equipment and work stations.
2. Identify the requirements for hand washing facilities including appropriate locations and numbers.
3. Recognize the importance of complying with ADA, NSF International, Underwriters Laboratories, and OSHA requirements for facility design.

4. Identify proper solid waste removal, reduction, recycling.
 5. Develop cleaning sanitation schedules for equipment and facilities.
 6. Describe the proper use of chemical cleansers and sanitizers.
 7. Review the importance of Material Safety Data Sheets and their application as it relates to employee training and safety.
 8. Describe appropriate measures for pest control within a food service facility.
- V. Understand alcohol law and related responsibilities, how to recognize and prevent intoxication, and know how to handle difficult situations.
1. Identify criminal liability and violations.
 2. Identify civil liability
 3. Define dram shop law
 4. Identify the role of the liquor authority
 5. Identify laws restricting alcohol service
 6. Understand Blood Alcohol Content
 7. Understand how alcohol moves through the body, how it is eliminated, and factors that affect its concentration in the bloodstream
 8. Identify the physical and behavioral signs of intoxication
 9. Identify methods for preventing guests from becoming intoxicated
 10. Identify acceptable forms of identification
 11. Identify procedures for handling intoxicated guests