

Bossier Parish Community College
Business Division

Course Prefix and Number: CULA 100

Credit Hours: 3

Course Title: Sanitation

Course Prerequisites: None

Textbook: Servsafe Manager, 6th Edition, by National Restaurant Association

Course Description: Exploration of the fundamentals of microbiology and application to food and environmental sanitation. Origins of food-borne disease and the utilization of proper sanitation and safety procedures are explored. The curriculum is covered through lecture, demonstration, and food preparation. Students receive a food safety certificate.

Learning Outcomes –

At the end of this course the student will be able to:

- A. identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system) and identify microorganisms which are related to food spoilage and food borne illnesses.
- B. describe symptoms common to food borne illnesses and how these illnesses can be prevented and demonstrate good personal hygiene and health habits.
- C. use acceptable procedures when preparing potentially hazardous foods to include time / temperature principles and learn to recognize the reasons for food spoilage.
- D. outline the requirements for proper receiving and storage of both raw and prepared foods and recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA, ADA, etc.)
- E. describe types of cleaners and sanitizers and review Material Safety Data Sheets (MSDS). Explain their requirements in handling hazardous materials.
- F. review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation.

To achieve the learning outcomes, the student will:

1. Analyze evidence to determine the presence of food-borne illness outbreaks and recognize risks associated with high-risk populations. (A);
2. Identify the characteristics of potentially hazardous food and recognize a manager's responsibility to provide food safety training to employees. (A), (B), (C), (D), (E), (F);
3. Recognize the following: The need to maintain food safety training records, having the appropriate training tools for teaching food safety available, and how to ensure all food service employees are trained initially and on an ongoing basis. (C), (D), (E), (F);
4. Identify and differentiate between food-borne intoxication, infections and toxin mediated infections. (C);

5. Identify the following: major food-borne illnesses, symptoms, characteristics of major food-borne pathogens including source, foods involved in outbreaks, and methods of prevention. (B);
6. Identify the following: biological, chemical and physical contaminants, methods to prevent biological, chemical and physical contamination, the eight most common allergens, associated symptoms and methods of prevention. (A), (C), (D);
7. Identify the following: personal behaviors that can contaminate the food, proper hand washing procedures, appropriate hand sanitizers and when to use them, the proper procedure for covering cuts, wounds and sores, procedures that must be followed when using gloves, jewelry that poses a hazard to food safety, requirements for employee work attire, regulatory exceptions for allowing bare hand contact with ready to eat and cooked food. (B);
8. Understand the criteria for: excluding an employee from the establishment or restricting them from working with or around food, excluding or restricting employees from working within establishments that serve high risk populations, illnesses that are required to be reported to the health agency and policies that should be implemented at the establishment regarding eating, drinking and smoking while working with food. (F);
9. Identify methods for: preventing cross contamination, preventing time and temperature abuse and identify different types of temperature measuring devices and their uses. (C), (D);
10. Develop the ability to calibrate and maintain different temperature measuring devices and properly measure the temperature of food at each point in the flow of food. (C);
11. Identify the following: an approved food source, procedures for accepting and rejecting meat and poultry, seafood, milk products, eggs, fruit and vegetables, canned goods and other dry food, ready to eat food, frozen food, baked goods. (F);
12. Learn how to properly label and date-mark refrigerated, frozen and dry food prior to storage. (F);
13. Learn how to properly store refrigerated, frozen, dry and canned food. (F);

Course Grading:

The grade for this course is based on assignments, quizzes, daily grades, unit tests, and a final written examination.

Grading Scale

A = 100-90

B = 80-89

C = 70-79

D = 60-69

F = 0-59

Attendance Policy: The college attendance policy is available at <http://www.bpcc.edu/catalog/current/academicpolicies.html>

Course Fees: This course is accompanied with an additional fee for supplemental materials.

Nondiscrimination Statement: Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, marital status,

veteran's status, or sexual orientation in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of its operations. Bossier Parish Community College does not discriminate in its hiring or employment practices.

COORDINATOR FOR SECTION 504 AND ADA

Angie Cao, Student and Disability Services Specialist

Disability Services, F-254

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6511

Email: acao@bpcc.edu

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.

Equity/Compliance Coordinator

Teri Bashara, Director of Human Resources

Human Resources Office, A-105

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6056

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.