CART 060: SANITATION AND SAFETY

Formerly known as:
CART 001 (or if cross-listed - inactivated courses associated with this course)

Originator
kstruwe

Justification / Rationale
Updating schedule description.

Effective Term
Spring 2023

Credit Status
Credit - Degree Applicable

Subject
CART - Culinary Arts

Course Number
060

Full Course Title
Sanitation and Safety

Short Title
SANITATION AND SAFETY

Discipline

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

Modality
Face-to-Face
100% Online
Hybrid

Catalog Description
Principles of hygiene and sanitation and the control and prevention of food borne illnesses in food service operations. Emphasis is placed on the food handler's responsibility in maintaining high sanitation and safety standards. An exam fee of $60-$80 is required for students interested in achieving industry certification. Note: No credit for CART 060 if student has successfully completed CART 001.

Schedule Description
Principles of hygiene and sanitation and the control and prevention of food borne illnesses in food service operations. An exam fee of $60-$80 is required for students interested in achieving industry certification.
Note: No credit for CART 060 if student has successfully completed CART 001.

Lecture Units
2
Lecture Semester Hours
36

Lab Units
0

In-class Hours
36

Out-of-class Hours
72

Total Course Units
2

Total Semester Hours
108

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

Class Size Maximum
25

Course Content
1. Development of sanitation standards in the U.S.
    • History
    • Legislation
    • Role of government agencies
    • Comparison to world standards
2. The microbiology of food.
    • Bacteria
    • Fungi
    • Virus
    • Parasites
3. Food borne illnesses.
    • Infections
    • Intoxications
    • Allergies
    • Food intolerances
    • Prevention symptoms and treatments
4. Sanitation Standards.
    • The role of temperature and thermometers
    • Purchasing
    • Receiving

- Storing foods
- Food preparation
- Service
- Equipment
- Issuing
5. HACCP - Hazard Analysis Critical Control Point.
6. The Role of Health Department Sanitarians.
7. Sanitary Facilities/environmental concerns and care of:
    - Floors, walls, ceilings
    - Ventilation systems
    - Waste management
    - Utilities
    - Facility and equipment layout
        - Local, state and federal requirements
        - California Retail Food Code
8. Insect and rodent control in food service.
9. Safety.
    - Policies and procedures
    - Accident prevention
    - Crisis management
10. Fire prevention techniques in food and storage.
11. Management's role in training employees.

Course Objectives

	Objectives
Objective 1	Identify basic safety and accident prevention techniques.
Objective 2	Explain the roles of the food service worker and manager in the prevention of food borne illnesses.
Objective 3	Explain the role of the health department sanitarian and evaluate a sanitation report.
Objective 4	Identify steps to establishing a HACCP Plan.
Objective 5	Pass Food Service Sanitation Management Exam with a score of 75% or higher.
Objective 6	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) plan, explain the role of the health department sanitarian and evaluate a sanitation report.
Outcome 2	Explain the roles of the food service worker and manager in the prevention of food borne illnesses.
Outcome 3	Identify basic safety and accident prevention techniques.

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	Assignments are submitted to LMS and graded by instructor. Demonstration of appropriate and inappropriate food handling scenarios researched out-of-class.	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 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 submit written evaluation of safety and sanitation practices observed.
4. Worksheets on vocabulary and regulations.

Grade Methods
Letter Grade Only

Distance Education Checklist

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

Online %
100

Instructional Materials and Resources

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:
Discussion forums with substantive instructor participation
Online quizzes and examinations
Private messages
Timely feedback and return of student work as specified in the syllabus
Weekly announcements

For hybrid courses:
Orientation, study, and/or review sessions
Scheduled Face-to-Face group or individual meetings

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.

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 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
D - Possibly Occupational

Basic Skills Status
Not Basic Skills

Prior College Level
Not applicable

Cooperative Work Experience
Not a Coop Course

Course Classification Status
Credit Course

Approved Special Class
Not special class

Noncredit Category
Not Applicable, Credit Course

Funding Agency Category
Not Applicable

Program Status
Program Applicable

Transfer Status
Transferable to CSU only

General Education Status
Y = Not applicable

Support Course Status
N = Course is not a support course

C-ID
HOSP 110

Allow Audit
No

Repeatability
No

Materials Fee
No

Additional Fees?
Yes

Additional Fee Amount
$60-$80

Additional Fees Description
NEHA Professional Food Manager Certification

Approvals

Curriculum Committee Approval Date
11/01/2022

Academic Senate Approval Date
11/10/2022

Board of Trustees Approval Date
12/16/2022

Chancellor's Office Approval Date
12/20/2022

Course Control Number
CCC000612096

Programs referencing this course
Basic Culinary Arts Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=123)
Culinary Management Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=124)
Intermediate Culinary Arts Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=125)
Culinary AS Degree (http://catalog.collegeofthedesert.eduundefined/?key=23)
Hospitality Management AS-T Degree (http://catalog.collegeofthedesert.eduundefined/?key=338)
Agri-Business AS Degree (http://catalog.collegeofthedesert.eduundefined/?key=46)
General Agriculture AS Degree (http://catalog.collegeofthedesert.eduundefined/?key=49)
Hospitality Management AS Degree (transfer preparation) (http://catalog.collegeofthedesert.eduundefined/?key=59)
Agriculture Food Safety Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=83)
Agriculture Office Assistant Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=84)
Agriculture Office Professional Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=85)
Agriculture Pest Management Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=86)
Agriculture Irrigation Technician Certificate of Achievement (http://catalog.collegeofthedesert.eduundefined/?key=91)