

Principles of Sanitation

Course Outcome Summary

Course Information

Organization	Madison Area Technical College
Developers	John Johnson
Development Date	2/20/2000
Course Number	10-316-101
Instructional Level	Associate Degree
Potential Hours of Instruction	18
Total Credits	1

Description

Covers food service sanitation principles and the role of food service personnel in the prevention of contamination and food borne illness. Certification through the National Restaurant Association Educational Foundation is a requirement for completion and can be used to apply for state certification. Provide the learner with the skills and knowledge to provide wholesome products to the food service industry. To make systematic and logical decisions in the ever evolving and growing food industry. This course is a lecture course with the quizzes being taken on-line, with MATC Blackboard program.

Target Population

Learners pursuing one of the following; a Culinary Arts degree, Food Service Production diploma, Food Service Aid Certificate, Restaurant Manager Sanitation certificate, or individuals interested in upgrading their culinary skills.

Types of Instruction

Instruction Type	Contact Hours	Credits
Classroom Presentation	18	1

Textbooks

National Restaurant Association. *ServeSafe Coursebook*. Educational Foundation. 1999 The Educational. **Edition:** first. **Unit Price:** 65.00. **ISBN:** 1-58280-015-4. **Source:** MATC bookstore.

Learner Supplies

Pens and pencils. **Quantity:** 2. **Price:** .25. **Source:** any store.

Calculator. **Manufacturer:** any will work. **Quantity:** 1. **Price:** 15.00. **Source:** any store.

IBM formatted Disk high density 1.44 MB. **Manufacturer:** any. **Quantity:** 1. **Price:** 2.00. **Source:** any store.

Prerequisites

Concurrent with culinary lab class if enrolled at Madison Area Technical College.

Exit Learning Outcomes

Core Abilities

- A. Communicate effectively
- B. Demonstrate critical thinking
- C. Use science and technology

External Standards

Competencies

Unit 1. The Sanitation Challenge

A. Explore safe food, facilities, and worker habits

Linked Core Abilities

Communicate effectively

Competence will be demonstrated:

A.1. with the completion of multiple-choice in blackboard and receive a 70% on the quiz

A.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

A.1. you explain safe food in a kitchen area

A.2. you examine safe facilities

A.3. you examine safe worker habits

A.4. you analyze an unsafe kitchen environment

A.5. you summarize the leading causes for foodborne illnesses according to US Public Health Department statistics

B. Analyze the microworld

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

B.1. with the completion of Multiple-Choice quiz on chapter 2 in blackboard and receive a 70% or better on the quiz

B.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

B.1. you analyze preventative actions of microbial growth

B.2. you investigate the symptoms of an illness to determine the biological hazard sources

B.3. you analyze bacterial reproduction rates and growth curve pattern

B.4. you analyze bacterial needs to stay alive (food, acid, time, temperature, oxygen, and moisture needs)

B.5. you distinguish between the characteristics of viruses, bacteria, parasites, molds and yeasts (origin, shape, arrangement, and danger to foods)

C. Analyze the relationship between contamination and foodborne illness

Linked Core Abilities

Communicate effectively

Demonstrate critical thinking

Competence will be demonstrated:

C.1. through the successful completion of quiz 3 in blackboard and have received a score of 70% or better

C.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

C.1. you analyze chemical hazards including the causes, symptoms, and preventative actions to prevent these hazards from occurring

C.2. you analyze physical hazards including the causes, symptoms, and preventative actions to prevent these hazards from occurring

C.3. you analyze biological hazards including the causes, symptoms, and preventative actions to prevent these hazards from occurring

C.4. you explore the emergence of new foodborne illnesses to include causes, symptoms, and preventative actions to prevent these hazards from occurring

C.5. you examine contamination to include: causes, and preventative actions to eliminate the hazard

C.6. you examine cross-contamination to include: causes, and preventative actions to eliminate the hazard

D. Explain elements of a safety program for hygiene and food handling practices

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

D.1. through successful completion of quiz 4 in blackboard and receiving at least 70% or better

D.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

D.1. you explain the eight step process for hand washing

D.2. you explain the proper use of a thermometer and accurate calibration

D.3. you analyze supervisory techniques that include setting an example of safety and hygiene

D.4. you summarize the essential hygiene practices used in industry (bathing, handwashing, hair restraints, and what jewelry that can be worn)

Unit 2. The Flow of Food Through the Operation

A. Develop strategies for sanitary purchasing and receiving

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

A.1. through the successful completion of quiz 5 in blackboard with at least a 70% accuracy

A.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

A.1. you develop rejection of food staples following corrective actions of the receiving critical control point

A.2. you identify quality characteristics of suppliers for incoming foods: meat, fish, poultry, eggs, dairy products

A.3. you identify quality standards for fresh, canned, frozen, MAP, and dry goods

- A.4. you explain the accurate way to use a thermometer and how to calibrate
- A.5. you demonstrate the right thermometer for the right job

B. Analyze principles of safe food storage

Linked Core Abilities

Demonstrate critical thinking

Use science and technology

Competence will be demonstrated:

- B.1. through the completion of quiz 6 in blackboard with a 70% accuracy or better
- B.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- B.1. you examine how to clean and sanitize all areas of the kitchen
- B.2. you examine food storage principles that include: FIFO, danger zone, cross-contamination and product shelf life
- B.3. you examine dry storage principles
- B.4. you examine refrigerator principles
- B.5. you examine freezer principles

C. Explain the principles of sanitary food

Linked Core Abilities

Communicate effectively

Competence will be demonstrated:

- C.1. through the completion of quiz 8 in blackboard with a 70% accuracy or better
- C.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- C.1. you use time and temperature controls in each step in the flow of food
- C.2. you apply state and federal regulations on thawing of foods
- C.3. you apply techniques to prepare raw foods
- C.4. you apply safe food handling and preparation of raw foods
- C.5. you examine minimum internal cooking temperatures of all hazardous foods
- C.6. you apply cooling of foods properly
- C.7. you apply reheating of foods properly

D. Develop the principles of sanitary food service in outsource locations

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

- D.1. through the successful completion of quiz 8 in blackboard with a 70% accuracy or better
- D.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- D.1. you analyze the definition of the time and temperature principle that includes temperature danger zone information for outsourced foods
- D.2. you compare operating requirements for central kitchens, mobile, temporary, and vending operations
- D.3. you examine proper cold holding temperatures for service
- D.4. you examine proper hot holding temperatures for service
- D.5. you examine cross-contamination hazards

- D.6. you create a set up of a buffet safely
- D.7. you create a plan to replenish a buffet safely

E. Create a HACCP system for your kitchen

Linked Core Abilities

Communicate effectively

Use science and technology

Competence will be demonstrated:

E.1. through the successful completion of quiz 9 in blackboard with accuracy of 70% or better

E.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

E.1. you design HACCP system in a real work scenario

E.2. you identify the importance of HACCP by summarizing hazard

E.3. you identify the importance of HACCP by summarizing risk

E.4. you identify the importance of HACCP by summarizing flow of food

E.5. you identify the importance of HACCP by summarizing critical control point

E.6. you write recipes with control points

E.7. you use the seven principles in HACCP for the real work scenario

Unit 3. Clean and Sanitary Facilities and Equipment

A. Explore the requirements for sanitary facilities and equipment

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

A.1. through successful completion of quiz 10 in blackboard with a 70% or better

A.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

A.1. you apply industry standards for physical building, layout of kitchen and equipment for kitchen

A.2. you compare materials that are cleanable, resilient, and nonabsorbent

A.3. you recognize cross-connection, backflow and back siphonage

A.4. you recognize preventative measures for cross-connection, backflow and back siphonage

A.5. you explain the requirements for ventilation and makeup air

A.6. you analyze the requirements for storage of garbage to insure odor and pest-free conditions

A.7. you analyze the requirements for disposal of garbage to insure odor and pest-free conditions

B. Explore the principles of cleaning and sanitizing

Linked Core Abilities

Demonstrate critical thinking

Competence will be demonstrated:

B.1. through successful completion of quiz 11 in blackboard with a accuracy of 70% or better

B.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- B.1. you explore what clean and sanitary are in foodservice
- B.2. you distinguish between cleaning agents
- B.3. you determine when to use each cleaning agent
- B.4. you distinguish between sanitizing agents
- B.5. you determine when to use each sanitizing agent (chemical and heat methods)
- B.6. you compare requirements for dishmachine operations, hot and cold systems in regards to cleaning agents, wash and rinse temperatures, sanitizing agents and minimum water pressure
- B.7. you summarize the requirements for manual cleaning and sanitizing that includes equipment, water temperature, methods, concentrations of cleaning and sanitizing solutions and immersion times
- B.8. you explore the seven requirements of MSDS sheets required by OSHA

C. Develop an integrated pest management schedule for a kitchen

Linked Core Abilities

Communicate effectively

Demonstrate critical thinking

Competence will be demonstrated:

- C.1. through successful completion of quiz 12 in blackboard with 70% or better
- C.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- C.1. you work with a licensed PCO
- C.2. you apply good sanitation and kitchen practices
- C.3. you summarize infestations (flies, cockroaches, mice, rats and birds)
- C.4. you apply industry standards for controlling and eliminating infestations
- C.5. you select a PCO with using industry standards (has references, license and insurance to cover any mistakes)
- C.6. you identify all of the contract elements before hiring a PCO

Unit 4. Sanitation Management

A. Practice food safety regulations and standards

Linked Core Abilities

Communicate effectively

Competence will be demonstrated:

- A.1. through the successful completion of quiz 13 in blackboard with a 70% or better
- A.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

- A.1. you explore how the sanitation codes are carried out
- A.2. you explain the correct procedure to follow when being inspected by a sanitarian
- A.3. you identify the procedures and principles to comply with food safety regulations
- A.4. you integrate HACCP into food safety and regulations

B. Practice employee food safety training

Linked Core Abilities

Communicate effectively

Demonstrate critical thinking

Competence will be demonstrated:

- B.1. through successful completion of quiz 14 in blackboard with a accuracy of 70% or

better

B.2. through successful completion of the National Restaurant Sanitation Exam

Criteria - Performance will be satisfactory when:

B.1. you summarize the benefits to a restaurant of trained employees

B.2. you design a training program that is executable and testable

B.3. you determine when training will take place with new employees

B.4. you determine when training will take place for on-going operations