CART 360B: SAFETY & SANITATION IN CULINARY FACILITIES

New Course Proposal

Date Submitted:Thu, 19 Sep 2019 23:33:33 GMT

Originator

zbecker

Justification / Rationale

The current non-credit Culinary program covers four basic kitchen skills areas. Safety and Sanitation; Procurement and Menu Planning should be added to enhance the non-credit program and provide a more complete training program.

Effective Term

Fall 2020

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

360B

Full Course Title

Safety & Sanitation in Culinary Facilities

Short Title

SANITATION IN CULINARY

Discipline

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

Modality

Face-to-Face
100% Online
Hybrid

Catalog Description

Principles of safety and maintenance of sanitation and hygiene in food service facilities. Emphasis is placed on management's responsibility in maintaining high sanitation and safety standards. An exam fee of $48.00 is required for students interested in achieving industry certification.

Schedule Description

Principles of safety and maintenance of sanitation and hygiene in food service facilities. Emphasis is placed on management's responsibility in maintaining high sanitation and safety standards.

Non-credit Hours

54

In-class Hours

18

Out-of-class Hours

36

Total Semester Hours

54

Override Description
Noncredit override.

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
35

Course Content
- The Role of Health Department Sanitarians.
- 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
- Insect and rodent control in food service.
- Safety.
  - Policies and procedures
  - Accident prevention
  - Crisis management
- Fire prevention techniques in food and storage.
- 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 foodborne illnesses.
Objective 3	Explain the role of the health department sanitarian and evaluate a sanitation report.
Objective 4	Pass Food Service Sanitation Management Exam with score of 75% or better.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Identify steps to establishing (Hazard Analysis and Critical Control Point (HACCP). Explain the role of the health department sanitarian and evaluate a sanitation report.

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	Demonstration of appropriate and inappropriate food handling scenarios	Out of Class Only
Written homework	Students evaluate local food establishments and submit written evaluations of safety and sanitation issues.	In and Out of Class
Tests/Quizzes/Examinations	Timed quizzes covering material from both text and classroom lectures.	In and Out of Class
Other	Out-of-class hours will be monitored electronically through the learning management system.	Out of 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 submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on vocabulary and regulations.

Grade Methods

Pass/No Pass Only

Distance Education Checklist

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

Online %

100

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?
Only the college LMS will be used.

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

External to Course Management System:
Direct e-mail
Posted audio/video (including YouTube, 3cmediasolutions, etc.)

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. Timely return of assignments with feedback. Substantive participation by instructor in discussion board.

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 as 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
C - Clearly Occupational

Basic Skills Status
Not Basic Skills

Prior College Level
Not applicable

Cooperative Work Experience
Not a Coop Course

Course Classification Status
Other Non-credit Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Short-Term Vocational

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

No

Repeatability

Yes

Repeatability Limit

NC

Repeat Type

Noncredit

Justification

Non-credit classes are repeatable until students achieve the skills and knowledge required to meet the objectives and outcomes of the course.

Materials Fee

No

Additional Fees?

No

Approvals

Curriculum Committee Approval Date

12/03/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

02/09/2020

Course Control Number

CCC000613032

Programs referencing this course

Culinary Safety Sanitation Certificate of Completion (http://catalog.collegeofthedesert.eduundefined?key=294/)
Culinary Career Introduction Certificate of Completion (http://catalog.collegeofthedesert.eduundefined?key=297/)