



Syllabus

CUL 120 - Foodservice Sanitation

General Information

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Department Business

Course Prefix CUL

Course Number 120

Course Title Foodservice Sanitation

Course Information

Catalog Description This course will examine the critical role of proper safety and sanitation in today's professional foodservice environment. Students will learn industry standards in use today via the National Restaurant Association's Servsafe Manager certification course. Students will learn about protecting customers from biological, chemical, and physical hazards as food moves through the operation. Successful completion of this course will result in the student passing the Servsafe Manager certification exam, a highly recommended certification for food service operators in New York State.

Credit Hours 1

Lecture Contact Hours 1

Lab Contact Hours 0

Other Contact Hours 0

Grading Scheme Satisfactory/Unsatisfactory

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Explain why sanitation is a critical element of commercial foodservice production as well as the business ramifications of sanitation breaches.
2. Compose a manager's plan to keep the food supply safe using HACCP guidelines.
3. Perform and present mock inspections to identify breaches in safe food handling.
4. Obtain the NRA Servsafe Managers certification.

Outline of Topics Covered

I. Providing Safe Food including the ethical responsibility of operators to provide a safe product, how to produce such a product, what can happen when sanitation is breached, common sense approach to maintaining good sanitation, and the role of the NYS Board of Health in keeping the food supply safe, the FAT TOM concept.

II. Forms of Contamination including biological, chemical, and physical contaminants, how to prevent common problems and outbreaks of foodborne illnesses, specific pathogens and their preferred growing environments, the four phases of bacterial growth.

III. The Safe Foodhandler including effective training and protocols for staff to maintain good sanitation, the role of personal hygiene in maintain safe food handling practices, making every day a "health inspection day".

IV. The Flow of Food

V. Food Prep and Service including the role of HACCP in the food safety arsenal, following potentially hazardous foods through the operation from purchasing to post production reports.

VI. Food Safety Management

VII. The Safe Facility including modeling safe food handling practices, providing tools and training for safe food handling, response to outbreaks of foodborne illness (perceived or real), discussion keeping the facility pest and contaminant free including proactive tactics, how to read and use Material Safety Data Sheets.

VIII. Cleaning and sanitizing and National Certification exam including the definitions of the terms clean versus sanitary, different types of sanitizers including chlorides, and quaternary sanitizing agents and their uses, sanitizing practices for major equipment, surfaces, service ware and hand tools.