

KAPĪOLANI COMMUNITY COLLEGE • UNIVERSITY OF HAWAII

Culinary Arts Department

CULN 112 - Food Service Sanitation and Safety Syllabus

Fall 2013

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<b><u>Course Number/Code</u></b> CULN 112 CRN 31259	<b><u>Course Title</u></b> Food Service Sanitation and Safety	<b><u>Credits</u></b> 2	<b><u>Lecture Hr. Per Week</u></b> 1 hr.50 min. 2 sessions per week (8 weeks)
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<b><u>Semester/Year</u></b> Fall, 2013 Aug. 26 – Oct. 17	<b><u>Class Location</u></b> Ohia 118	<b><u>Class Times</u></b> T/Th 2:30 – 4:20 PM
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**Prerequisites**  
None.

**CO requisites**  
None.

**Comments**  
Be prepared to change your attitude towards handling and eating food.

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<b><u>Instructor's Name</u></b> Henry Holthaus, CEC	<b><u>Office Location</u></b> 'Ohelo 115	<b><u>Office Hours</u></b> Tue. – Fri. 10:30 AM - 12 PM Or by appointment
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<b><u>Office Number</u></b> 734-9479, 782-9531	<b><u>Office Fax Number</u></b> 734-9212	<b><u>Mail Box Location</u></b> 'Ohelo 102
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<b><u>Email</u></b> <a href="mailto:hholthau@hawaii.edu">hholthau@hawaii.edu</a>	<b><u>Webaddress</u></b> <a href="https://laulima.hawaii.edu/portal">https://laulima.hawaii.edu/portal</a>
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<b>Course Description</b>
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This course will provide the student with the knowledge and an understanding of the role of sanitation and safety in the food service industry, and provide training in the application of this knowledge and understanding in the workplace. We will focus on food borne illness, contamination of food, and safety procedures required for managing a sanitary and safe food service establishment.

## Course Competencies

Upon successful completion of this course, the student should be able to:

- Identify microorganisms which are related to food spoilage and food borne illnesses; describe the requirements and methods for growth.
- List and describe symptoms common to food borne illnesses and list various ways these illnesses can be prevented.
- List and define the fundamentals of good personal hygiene.
- Demonstrate good personal hygiene and health habits in a laboratory setting.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time / temperature principles.
- List the major causes of food spoilage.
- Divine food spoilage indicators.
- Outline the flow of food through the establishment and list the various ways contamination may be prevented along the pathway.
- Outline the requirements for proper receiving and storage of both raw and prepared foods.
- Recognize sanitary and safety design and construction features of food production equipment and facilities. (NSF, UL, OSHA, ADA, etc.)
- Describe the types of cleaners and sanitizers and their proper use.
- Identify the seven HACCP Principles and the critical control points during all food handling processes as a method for minimizing the risk of food borne illness.
- Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss Right-to Know laws.
- Develop cleaning and sanitizing schedule and procedures for equipment and facilities.
- Identify proper methods of waste disposal and recycling.
- Describe appropriate measures for insect and rodent control and pest eradication.
- Conduct a sanitation self inspection and identify modifications necessary for compliance with standards.

Within this CULN 112 course, the following student learning outcomes will have been introduced, practiced or demonstrated:

- Develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protects the health of the consumer.
- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

**Required Text**

**ServSafe Coursebook 6th Edition**  
by The National Restaurant Associations' Educational Solutions

**Class Attendance and Policies**

**Failure to attend class and complete lessons will directly affect your grade.** There will be reading assignments, competencies, quizzes, section tests and a certification test. The quizzes and tests will be completed on line at the Lulima site for this course, <https://lulima.hawaii.edu/portal> . All quizzes and Tests # 1 – 3 are due 15 minutes before the start of your next class. Test # 4 will be available until midnight of the first Sunday after the last day of class. There will be no make-up for missed tests. Please read the appropriate chapter(s) prior to class. If you are unable to meet deadlines or attend classes please contact me in advance by phone, text or email message. If a class is canceled you are still responsible for assignments. There will be no make-up classes.

Disappear Policy: Students who have ceased to attend class and who do not officially withdraw from the class are considered to have "disappeared," and will receive a permanent "F" if they do not officially withdraw from the class by the deadline. Students who have stopped attending classes must first obtain the Add/Drop form from Ilima 102, then meet with one of the following before processing the form at Ilima 102:

1. Henry Holthaus, in class or in 'Ohelo 115
2. Ron Takahashi, Dept. Chairperson in 'Ohelo 101 or
3. Lori Machara, Department Counselor in 'Ohelo 121.

Important Fall 2013 Dates:

<b>Withdrawal Dates Deadline:</b>	Friday of 1 <sup>st</sup> week of class
<b>Add Class Deadline:</b>	Friday of 1 <sup>st</sup> week of class

<b>Holidays &amp; Non-Instructional Days:</b>	
Monday, Sept. 2	Labor Day

<b>Last Day of Instruction:</b>	<b>Oct. 17</b>
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## Student's Responsibilities

**If you have a disability and have not voluntarily disclosed the nature of your disability and the support you need, you are invited to contact Special Student Services, 734-9552, Ilima 103 for assistance.**

## Behavior, Grooming & Dress Code

Please refer to the Food Service & Hospitality Education Department's Program Standard: Behavior, Grooming and Dress Code on the Lailima website.

## Grading

**The student's grade will be based on:**

Attendance, participation, professional attitude*	100 points
Quizzes (10 @ 10 points each)	100 Points
Tests (4 tests @ 50 points each)	200 points
Competencies**	200 points
Certification Exam***	<u>400 points</u>
Total class points	1000

\*Dress code violations will be assessed against your daily attitude points.

Sleeping in class is very rude; you will lose 10 points for each offense.

**There is no limit to how many points you may lose per day!**

Culinary Arts Department volunteer work will net you 2 points per hour, to a maximum of 50 points.

### **\*\*Food Service Sanitation Safety Competencies:**

1. Calibrate a thermometer using the ice point method.	25 pts
2. Determine the correct solution of a liquid sanitizer.	25 pts
3. Safely set up, start, and shut down a butane burner.	25 pts
4. Identify six of the most important factors of an MSDS.	25 pts
5. Complete a HACCP flow chart.	25 pts
6. Put out a fire using a fire extinguisher.	25 pts
7. Complete a health inspection of a kitchen.	25 pts
8. Complete a cleaning & safety inspection of a kitchen.	<u>25 pts</u>

Total competency points	200
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**Grading, continued**

\*\*\***Certification Exam:** The Educational Foundation of the National Restaurant Association offers a certificate for successful completion of this course. The exam for this certification must be passed with a 75% or better score to receive the certificate. **This test counts as 40% of your grade.**

<u>Grade</u>	<u>Points</u>	<u>Percentage</u>
A	900 - 1000	90% - 100%
B	800 - 899	80% - 89%
C	700 - 799	70% - 79%
D	600 - 699	60% - 69%
F	599 or less	59% or less

**Special Note: You must pass Sanitation with a "C" or better to enroll in a culinary lab class.**

**Course Schedule/Content**

- August 27    **Lesson One**  
Orientation, Introduction to Food Service Sanitation  
Unit One: The Sanitation Challenge, Chapters 1 - 4  
Providing Safe Food  
Chapter 1 - Providing Safe Food  
Homework: Read chapters 1 & 2, Take quiz # 1 on Laulima
- August 29    **Lesson Two**  
Unit One: The Sanitation Challenge  
Hazards to Safe Food  
Chapter 2 - The Microworld  
Homework: Read chapter 3. Take quiz # 2 on Laulima
- Sept. 3        **Lesson Three**  
Unit One: The Sanitation Challenge  
Chapter 3 - Contamination, Food Allergens, and Foodborne Illnesses  
Homework: Read chapter 4. Take quiz # 3 on Laulima
- Sept. 5        **Lesson Four**  
Unit One: The Sanitation Challenge  
Chapter 4 - The Safe Food Handler  
Kitchen Bacteria Testing  
Homework: Take Test # 1 & quiz # 4 on Laulima. Read chapter's 5 - 7.

- Sept. 10      **Lesson Five**  
Unit Two: The Flow of Food, Chapters 5 - 10  
Chapter 5 – The Flow of Food: An Introduction  
**Calibration competency**  
Chapter 6 - Purchasing and Receiving  
Chapter 7 - Storage  
Homework: Read chapters 8 & 9. Take quiz #5 on Laulima
- Sept. 12      **Lesson Six**  
Unit Two: The Flow of Food  
Chapter 8 – Preparation  
Chapter 9 – Service  
Homework: Read chapter 10. Take quiz #6 on Laulima
- Sept. 17      **Lesson Seven**  
Unit Two: The Flow of Food  
Chapter 10 – Food Safety Management Systems  
Homework: Take Test # 2 & quiz # 7 on Laulima.  
**Complete HACCP competency; Due September 19, 5 pt's off for each class day late.**  
Read chapter 11.
- Sept. 19      **Lesson Eight**  
Unit Three: Sanitary Facilities & Pest Management, Chapters 11 – 13  
Chapter 11 - Sanitary Facilities and Equipment  
Homework: Read chapter 12. Take quiz # 8 on Laulima
- Sept. 24      **Lesson Nine**  
Unit Three: Sanitary Facilities & Pest Management  
Chapter 12 - Cleaning & Sanitizing  
**Sanitizing solution pH competency**  
Homework: Read chapter 13 . Take quiz # 9 on Laulima.  
**Health, Cleaning and Safety Inspection competencies.**  
**Inspections due October 8. 5 pt's off for each class day late.**  
Review MSDS packet.
- Sept. 26      **Lesson 10**  
**Timed MSDS Competency**  
Unit Three: Sanitary Facilities & Pest Management  
Chapter 13 - Integrated Pest Management  
Homework: Read chapter 14 . Take quiz # 10 on Laulima

**Course Schedule/Content continued**

- October 1    **Lesson 11**  
Unit Four: Food Safety Regulations  
Chapter 14 - Food Safety Regulations and Standards  
Homework: Take Test # 3 on Laulima.
- October 3**    **Review for Certification Exam**
- October 8**    **CERTIFICATION EXAM**  
**40% of Final Grade**
- October 10    **Lesson 12**  
Unit Five: Kitchen & Fire Safety  
Accidents, Lacerations and Emergencies
- October 15    **Lesson 13**  
Unit Five: Fire Safety  
**Butane burner competency**  
**Fire extinguisher competency**  
Homework: Take Test #4 on Laulima
- October 17    Make-up day for competencies 1 - 5.

**Test #4 on Laulima  
will close @ 11:59 PM on Sunday October 20!**

**Complete quizzes & tests on time.**  
**I will not reopen them!**

**Schedule is subject to change, and probably will.**