

# COURSE OUTLINE

## OXNARD COLLEGE

- I. Course Identification and Justification:
- A. Proposed course id: CRM R104  
Banner title: Sanitation & Env. Control  
Full title: Sanitation and Environmental Control
- Previous course id: CRM R104  
Banner title: Sanitation & Environmental Con  
Full title: Sanitation and Environmental Control
- B. Reason(s) course is offered:  
This course fulfills certificate and degree requirements for Culinary Arts, Restaurant Management, and Hospitality Management. The course will provide students with the knowledge of food handling safety, with emphasis of laws and regulations that govern the food industry. The course will also provide students with the knowledge, understanding, and importance of serving safe food to the public. Evaluation of knowledge is based on the government's sanction exam for Certified Food Handlers. This course will transfer to the CSU.
- C. Reason(s) for current outline revision:  
To create the same course in the discipline of Culinary and Restaurant Management and Hospitality Management.
- D. C-ID:  
1. C-ID Descriptor: HOSP 110  
2. C-ID Status:
- E. Co-listed as:  
*Current:* HM R104  
*Previous:*
- II. Catalog Information:
- A. Units:  
*Current:* 3.00  
*Previous:* 3.00
- B. Course Hours:
1. Weekly Meeting Hours:  
*Current:* Lecture: 3.00 Lab: Other:  
*Previous:* Lecture: 3.00 Lab: Other:
2. Total Contact Hours:  
*Current:* 48.00 to 54.00  
*Previous:* 48.00 to 54.00
- C. Prerequisites, Corequisites, Advisories, and Limitations on Enrollment:

1. Prerequisites  
*Current:*  
*Previous:*
2. Corequisites  
*Current:*  
*Previous:*
3. Advisories:  
*Current:*  
*Previous:*
4. Limitations on Enrollment:  
*Current:*  
*Previous:*

D. Catalog description:

*Current:*

This course focuses on the sanitation and safety issues involved with handling food through the food service process as it applies to the restaurant and hospitality industry. The course will cover the prevention of contamination and food borne illnesses as well as their symptoms and treatment. Students will learn the Hazard Analysis and Critical Control Point (HACCP) system, the characteristics of a food-safe facility and how to establish systems that promote proper food handling and storage techniques. In addition, this course will cover the role of Health Department Sanitarians, sanitation regulations, cleaning and sanitizing equipment and facilities, integrated pest management, and training employees on sanitation standards. Employee safety, accident prevention, and crisis management in emergency situations will also be taught. This is a "ServSafe" certificate course.

*Previous, if different:*

Course covers the principles of food microbiology, important food-borne diseases, strands that are enforced by regulatory agencies, and applied measures for the prevention of food borne diseases and other microbiological problems. Students will be able to describes the Hazard Analysis Critical Control Point (HACCP) system, hazards, standards, and corrective actions are presented for important operations (i.e. cooking, cooling, hot holding, and reheating) that are critical control points for food safety. The course also covers current and valuable topics such as dealing with employees testing HIV positive, controlling pathogens that cause food-borne illness; and employee hazard communication programs, a "ServSafe" Certificate course.

E. Fees:

*Current:* \$ None

*Previous, if different:* \$

F. Field trips:

*Current:*

Will be required: [ ]

May be required: [X]

Will not be required: [ ]

*Previous, if different:*

Will be required: [ ]

May be required: [ ]

Will not be required: [ ]

G. Repeatability:  
*Current:*  
A - Not designed as repeatable  
*Previous:*  
A - Not designed as repeatable

H. Credit basis:  
*Current:*  
Letter graded only [X]  
Pass/no pass [ ]  
Student option [ ]  
  
*Previous, if different:*  
Letter graded only [ ]  
Pass/no pass [ ]  
Student option [ ]

I. Credit by exam:  
*Current:*  
Petitions may be granted: [X]  
Petitions will not be granted: [ ]  
  
*Previous, if different:*  
Petitions may be granted: [ ]  
Petitions will not be granted: [ ]

III. Course Objectives:

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

- A. Identify microorganisms which are related to food spoilage and foodborne illnesses and describe their requirements and methods for growth
- B. Describe symptoms common to foodborne illnesses and how illness can be prevented
- C. Explain the roles of the food service worker and manager in the prevention of foodborne illnesses, and demonstrate good personal hygiene and health habits
- D. Use acceptable procedures when preparing potentially hazardous foods
- E. List the major reasons for food spoilage and recognize signs of food spoilage
- F. Outline the requirements for proper receiving and storage of raw and prepared food
- G. Recognize sanitary design and construction features of food production equipment and the physical structure
- H. Classify types of cleaners and sanitizers and use them correctly
- I. Pass the Food Service Sanitation Management exam with a score of 75% or better.
- J. Identify steps to establishing a Hazard Analysis Critical Control Point (HACCP) plan.

IV. Student Learning Outcomes:

- A. Students will be able to identify and apply, the proper methods and procedures in conducting feasibility studies when developing a food service facility
- B. Students will use sanitizers correctly, and monitor their effectiveness, safe and efficient use.

V. Course Content:

Topics to be covered include, but are not limited to:

- A. The Sanitation Challenge

1. Providing Safe Food
2. The Microworld
3. Contamination and Food borne Illness
- B. The Flow of Food through the Operation
  1. Establishing the Food Service Safety System
  2. Purchasing and Receiving Safe Food
  3. Keeping Food Safe in Storage
  4. Protecting Food in Preparation and Serving
- C. Clean and Sanitary Facilities and Equipment
  1. Sanitary Facilities and Equipment
  2. Cleaning and Sanitizing
  3. Organizing a Cleaning Program
  4. Integrated Pest Management
- D. Accident Prevention and Crisis Management
  1. Accident Prevention and Action for Emergencies
  2. Crisis Management
- E. Sanitation Management
  1. Dealing with Sanitation Regulations and Standards.
  2. Employee Sanitation Training

VI. Lab Content:  
None

VII. Methods of Instruction:

Methods may include, but are not limited to:

- A. Instructor-guided interpretation and analysis of course content from related text, explaining the food danger zone for potentially hazardous foods
- B. Lecture and discussion of case studies, how to solve a foodborne illness and what foods were related to the illness
- C. Video presentations on case studies and safe food handling procedures in HACCP producers, how food flows through the operation, and in each step of the flow, how special care is taken to prevent food from being contaminated
- D. Instructor demonstration of the use of specialized tools used to monitor food safety i.e. how to use a food thermometer to check the temperature of food, how to calibrate and sanitize it

VIII. Methods of Evaluation and Assignments:

- A. Methods of evaluation for degree-applicable courses:  
Essays [X]  
Problem-solving assignments (Examples: Math-like problems, diagnosis & repair) [X]  
Physical skills demonstrations (Examples: Performing arts, equipment operation) [ ]

For any course, if "Essays" above is not checked, explain why.

- B. Typical graded assignments (methods of evaluation):
  1. Reading and homework assignments including additional activities related to chapter content and newspaper articles related to food safety issues.
  2. Students may be asked to demonstrate knowledge in sanitation; e.g., proper steps for hand washing for food handlers.

3. Students may be asked to conduct a test and monitor the time it takes to cool a particular food item to safe temperature (Monitoring food cooling times).
4. Students may be asked to demonstrate the proper use of a food thermometer (Taking food temperatures).
5. Students may be asked to describe proper food storage in relationship to raw & ready to eat foods (Proper food storage).
6. Students may be asked how the food flows in the operation and the importance of the first step of the flow "receiving" (Flow of food).
7. Students may be asked to describe different microbial contaminants and what foods they are related to (Microbial contaminants).
8. Students may be asked to describe proper cleaning sanitizing procedures (Cleaning and sanitizing).
9. Students may be asked to describe how integrate pest management and sanitary construction and design are related (Integrated pest management).
10. Students may be asked to describe basic sanitation regulation and standards to prevent food-borne illnesses (Regulations and standards).
11. Students may be asked to complete certification exam. A score of 75% or higher is required for the student to receive a certificate of competition recognized by local health departments (Certification exam from Education Foundation of the National Restaurant Association).

C. Typical outside of classroom assignments:

1. Reading
  - a. Textbook assignments; state and local health codes
2. Writing
  - a. Term project: students may be asked to develop and design a food production area with emphasis on sanitary design and construction
3. Other
  - a. Site evaluation (college café or outside location)

IX. Textbooks and Instructional Materials:

- A. Textbooks/Resources:
  1. National Restaurant Association Education Foundation (2017). *ServSafe(R) Coursebook (7th/e)*. Pearson.
  2. Professional journals and magazines
- B. Other instructional materials:

X. Minimum Qualifications and Additional Certifications:

- A. Minimum qualifications:
  1. Culinary Arts/Food Technology
  2. Hotel and Motel Services
  3. Restaurant Management
- B. Additional certifications:
  1. Description of certification requirement:  
ServSafe Certified Instructor
  2. Name of statute, regulation, or licensing/certification organization requiring this certification:  
National Restaurant Association

- XI. Approval Dates  
Curriculum Committee Approval Date: 04/25/2018  
Board of Trustees Approval Date: 04/25/2018  
State Approval Date: 05/04/2018  
Catalog Start Date: Fall 2018

XII. Distance Learning Appendix

A. Methods of Instruction

Methods may include, but are not limited to:

1. Regular, effective contact can be achieved through use of the district provided LMS's email and messaging system, telephone contact, synchronous chats, asynchronous discussions, orientations, assignments with timely feedback, and other relevant synchronous and asynchronous technologies which encourage faculty and student interaction, Methods of instruction may include live discussions using video conferencing , live and archived faculty presentations (e.g., PowerPoints, PDFs, lectures, and multi-media) coupled with asynchronous student questions to the instructor, social media (e.g., podcasts, wikis, blogs, and online videos), animation, virtual office hours, weekly announcements, workshops, group and individual meetings, supplemental sessions for review and study, and virtual field trips with follow up discussions, among others.

B. Information Transfer

Methods may include, but are not limited to:

1. Chat/IM
2. Collaborative projects: group blogs, wikis
3. Course announcements
4. Discussion boards
5. E-Mail
6. Instructor-provided online materials
7. Lectures (recorded/streaming)
8. Messaging via the LMS
9. Modules on the LMS
10. Personalized feedback
11. Phone/voicemail
12. Podcasts/webinars/screencasts
13. Textbooks
14. Videoconferencing/CCCConfer/Skype