

HM R104: SANITATION AND ENVIRONMENTAL CONTROL

Originator

ahart

College

Oxnard College

Discipline (CB01A)

HM - Hospitality Management

Course Number (CB01B)

R104

Course Title (CB02)

Sanitation and Environmental Control

Banner/Short Title

Sanitation & Env. Control

Credit Type

Credit

Start Term

Fall 2021

Co-listed (Same-as) Course(s)

CRM R104

Taxonomy of Programs (TOP) Code (CB03)

1306.00 - *Nutrition, Foods, and Culinary Arts

SAM Priority Code (CB09)

C - Clearly Occupational

Control Number

CCC000562411

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Department

Hospitality(HRM) (2137)

Division

Oxnard Career & Tech Ed

Catalog Course Description

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.

Taxonomy of Programs (TOP) Code (CB03)

1307.00 - *Hospitality

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

1 - Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

May be required

Grading method

Letter Graded

Alternate grading methods

Credit by exam, license, etc.

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Minimum Contact/In-Class Lecture Hours

52.5

Maximum Contact/In-Class Lecture Hours

52.5

Activity

Laboratory

Total in-Class

Total in-Class

Total Minimum Contact/In-Class Hours

52.5

Total Maximum Contact/In-Class Hours

52.5

Outside-of-Class

Internship/Cooperative Work Experience

Paid

Unpaid

Total Outside-of-Class

Total Outside-of-Class

Minimum Outside-of-Class Hours

105

Maximum Outside-of-Class Hours

105

Total Student Learning

Total Student Learning

Total Minimum Student Learning Hours

157.5

Total Maximum Student Learning Hours

157.5

Minimum Units (CB07)

3

Maximum Units (CB06)

3

Student Learning Outcomes (CSLOs)

Upon satisfactory completion of the course, students will be able to:

- | | |
|---|--|
| 1 | Students will be able to identify and apply, the proper methods and procedures in conducting feasibility studies when developing a food service facility |
| 2 | Students will use sanitizers correctly, and monitor their effectiveness, safe and efficient use. |

Course Objectives

Upon satisfactory completion of the course, students will be able to:

- | | |
|----|--|
| 1 | Identify microorganisms which are related to food spoilage and foodborne illnesses and describe their requirements and methods for growth |
| 2 | Describe symptoms common to foodborne illnesses and how illness can be prevented |
| 3 | Explain the roles of the food service worker and manager in the prevention of foodborne illnesses, and demonstrate good personal hygiene and health habits |
| 4 | Use acceptable procedures when preparing potentially hazardous foods |
| 5 | List the major reasons for food spoilage and recognize signs of food spoilage |
| 6 | Outline the requirements for proper receiving and storage of raw and prepared food |
| 7 | Recognize sanitary design and construction features of food production equipment and the physical structure |
| 8 | Classify types of cleaners and sanitizers and use them correctly |
| 9 | Pass the Food Service Sanitation Management exam with a score of 75% or better. |
| 10 | Identify steps to establishing a Hazard Analysis Critical Control Point (HACCP) plan. |

Course Content**Lecture/Course Content**

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

Laboratory or Activity Content

None

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essays

Problem-Solving Assignments

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations
Class discussions
Distance Education
Guest speakers
Lecture

Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

Representative Course Assignments

Writing Assignments

1. Term project: students may be asked to develop and design a food production area with emphasis on sanitary design and construction

Reading Assignments

1. Textbook assignments; state and local health codes

Skills Demonstrations

1. Students are given hypothetical situations where safety protocols are not being adhered to and come up with solutions to bring the establishment back into compliance.
2. Students are asked to create a HACCP plan taking into account all hypothetical hazards in an establishment.

Other assignments (if applicable)

1. Site evaluation (college café or outside location)

Outside Assignments

Representative Outside 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 cafe or outside location)

District General Education

A. Natural Sciences

B. Social and Behavioral Sciences

C. Humanities

D. Language and Rationality

E. Health and Physical Education/Kinesiology

F. Ethnic Studies/Gender Studies

CSU GE-Breadth

Area A: English Language Communication and Critical Thinking

Area B: Scientific Inquiry and Quantitative Reasoning

Area C: Arts and Humanities

Area D: Social Sciences

Area E: Lifelong Learning and Self-Development

Area F: Ethnic Studies

CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

IGETC

Area 1: English Communication

Area 2A: Mathematical Concepts & Quantitative Reasoning

Area 3: Arts and Humanities

Area 4: Social and Behavioral Sciences

Area 5: Physical and Biological Sciences

Area 6: Languages Other than English (LOTE)

Textbooks and Lab Manuals

Resource Type

Textbook

Description

National Restaurant Association Education Foundation (2017). *ServSafe(R) Coursebook (7th)*. Pearson. 0134764234

Resource Type

Other Resource Type

Description

Professional journals and magazines.

Distance Education Addendum

Definitions

Distance Education Modalities

Hybrid (51%–99% online)
 Hybrid (1%–50% online)
 100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact

Hybrid (1%–50% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

Hybrid (51%–99% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

100% online Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

Examinations**Hybrid (1%–50% online) Modality**

Online
On campus

Hybrid (51%–99% online) Modality

Online
On campus

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Additional Minimum Qualifications**Minimum Qualifications**

Restaurant Management

Additional local certifications required

ServSafe Certified Instructor

Review and Approval Dates**Department Chair**

09/15/2020

Dean

09/15/2020

Technical Review

10/28/2020

Curriculum Committee

10/28/2020

DTRW-I

MM/DD/YYYY

Curriculum Committee

12/09/2020

Board

MM/DD/YYYY

CCCCO

MM/DD/YYYY

Control Number

CCC000593791

DOE/accreditation approval date

MM/DD/YYYY