

FN C160: FOOD SAFETY, SANITATION, AND FOODSERVICE OPERATIONS

Item	Value
Top Code	130600 - Nutrition, Foods and Culinary Arts
Units	3 Total Units
Hours	54 Total Hours (Lecture Hours 54)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S), • Pass/No Pass (B)

Course Description

This course covers essential principles of food safety, sanitation, and foodservice operations, including menu development, recipe standardization, food preparation and production, and quality control. Students will learn to manage efficient foodservice operations while ensuring food safety and sanitation, and implementing continuous quality improvement procedures. The course also includes training on safety regulations, equipment selection, facility layout, first aid, and fire prevention, with an emphasis on preventing foodborne illnesses and ensuring safe food handling practices. National food handler certification exam will be administered. ADVISORY: FN C170. Transfer Credit: CSU. C-ID: HOSP 110.C-ID: HOSP 110.

Course Level Student Learning Outcome(s)

1. Evaluate a commercial foodservice establishment according to current government standards and regulations to ensure proper food safety and sanitation practices.
2. Develop and manage efficient, accurate, and effective foodservice operations, ensuring quality control and optimal workflow.
3. Monitor operations and apply continuous quality improvement strategies to enhance foodservice effectiveness, safety, and customer satisfaction.

Course Objectives

- 1. List at least three aspects of environmental health over which city and county governments have set standards and regulations to protect consumers.
- 2. Compare and contrast food sanitation standards in the U.S. with other Third World countries and the reasons for these differences.
- 3. Identify various shapes of bacteria and differentiate between bacteria, viruses, fungi, and parasites.
- 4. Identify food or carrier sources of major food borne illnesses and list at least four symptoms of each.
- 5. Identify proper techniques to use in food preparation and service for maintenance of safe and sanitary food service.

- 6. Identify the danger zone for bacterial growth, the USDA inspection seal, and the quality shield and indicate the significance of each on a thermometer.
- 7. Identify the steps to establishing a HACCP Plan. Discuss the use of CCP and insert these appropriately into a hazardous recipe.
- 8. Identify acceptable surface areas and layout in food service preparation and dining areas.
- 9. Explain the role of the health department sanitarian.
- 10. List the important accident prevention controls and emergency measures to take prior to the arrival of professional medical treatment.
- 11. Identify the food service managers role in training employees in food service, sanitation, and safety.
- 12. Gather evaluate current articles related to food service sanitation and safety in industry periodicals web site information.
- 13. Evaluate and submit a written report on a food service operation based on concepts and principles discussed in class.
- 14. Take Food Handler National Certification exam.

Lecture Content

Development of sanitation standards in U.S. History Legislation
 Role of government agencies Comparison to world standards
 The microbiology of food Bacteria Fungi Virus Parasites Foodborne illnesses: Infections Intoxications Allergies Food intolerances
 Prevention, symptoms treatments Sanitation standards: The role of temperatures thermometers Purchasing Receiving Storing foods Food preparation Service Equipment HACCP Hazard Analysis Critical Control Point The role of the health department sanitarians Sanitary facilities/ environmental concerns care of: Floors, walls, ceilings Ventilation systems Waste management Utilities Facility equipment layout Local, state federal requirements California Retail Food Code Insect and rodent control in food service Safety: Policies procedures Accident prevention Crisis management Fire prevention techniques in food preparation and storage Managements role in training employees in food sanitation/ safety rules

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- DE Online Lecture (02X)

Instructional Techniques

Discussion, question-and-answer sessions, exams, small-group problem solving, and/or case study reviews based on real-life situations. Guest speakers, FAQs, exercises, learning hints may supplement the reading assignments and lectures.

Reading Assignments

Students will read from the course textbook as well as from supplemental materials assigned by the instructor.

Writing Assignments

Students will complete written work such as essays, presentations, and/or reports.

Out-of-class Assignments

Outside of the classroom, students will be assigned papers, research projects, and discussion items. They will communicate with the instructor and/or fellow students.

Demonstration of Critical Thinking

Read, research and analyze various working environments and occupational trends. Analyze movements and make recommendations for improved performance.

Required Writing, Problem Solving, Skills Demonstration

Summarize and evaluate articles on food sanitation and sources obtained from professional/industry journals/Internet. Summarize current industry events and discuss relationship to food safety and sanitation.

Apply HACCP principles to recipes, methods, directions, and food production scenarios. Calibrate chefs thermometer and assess food product temperatures, comparing them to appropriate standards. Apply crisis management and cleaning principles. Prepare presentation on an assigned topic. Observation report on a food service establishment submit written report

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ waitress): Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Dietetic technician: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience. Dietetics: See nutritional science/dietetics Nutritional science/dietetics: Masters degree in nutrition, dietetics, or dietetics and food administration OR bachelors degree in any of the above AND masters degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelors degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Masters degree required. Title 5, section 53410.1

Textbooks Resources

1. Required National Restaurant Association. ServSafe Coursebook, 7th ed. Pearson, 2017

Other Resources

1. Coastline Library