

**FN 10 - Food Safety and Sanitation****Catalog Description**

Transfer Status: CSU

Unit(s): 3.00

Lecture: 51.00 Contact hours/102.00 Out of class hours/153.00 Total hours/3.00 Unit(s)

Total: 51.00 Contact hours/102.00 Out of class hours/153.00 Total hours/3.00 Unit(s)

Course Description: This course introduces students to principles of food safety and Hazard Analysis and Critical Control Points (HACCP) as it applies to the food industry. As part of the course the student will receive a ServSafe® Certification from the National Restaurant Association Education Foundation and an approved HACCP certification if they receive a minimum of 75 percent on the respective examinations.

Objectives

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

1. Identify the classifications of microbes that cause food borne illness.
2. Identify the actions needed to respond to a food borne illness outbreak and other applicable health hazards.
3. Prepare and present a staff training on a food safety topic.
4. Describe and analyze the systems that must be in place for a HACCP plan to successfully prevent food borne illness.
5. Apply the seven principles of an effective HACCP plan to a food establishment and/or manufacturing industry.
6. Explain the relationship between a HACCP plan and the Food Safety Modernization Act (FSMA).
7. Construct a HACCP plan for a food manufacturer.

Course Content

Topic Titles / Suggested Time Topic	
	<u>Lecture</u>
<u>Topics</u>	<u>Lec Hrs</u>
Introduction to Food Safety	1.00
Causes of Food Borne Illness and Contamination	3.00
Flow of Food in Food Service Establishment	3.00
Food Safety Managerial Control and Crisis Management Systems	2.00
Facilities and Equipment Safety, Cleaning and Regulation Standards	3.00
Staff Training	3.00
Introduction to the HACCP plan and the FSMA	3.00
National FDA Food Code and California Retail Food Code	2.00
HACCP Principles in the Industry and Hazard Identification	4.00
Foundation for HACCP: Prerequisite Programs	6.00
Seven principles of building a HACCP Plan	9.00
Flow of Food (Farm to Table)	3.00
Implementation of a HACCP plan	9.00
Total Hours: 51.00	

Methods of Instruction

- A. Class Activities
- B. Collaborative Group Work
- C. Discussion
- D. Homework: Students are required to complete two hours of outside-of-class homework for each hour of lecture
- E. Lecture
- F. Reading Assignments
- G. AS-T in Nutrition and Dietetics

Methods of Evaluation

- A. Exams/Tests
- B. Oral Presentation
- C. Projects

- D. Homework
- E. Written Assignments
- F. Class Discussion

Examples of Assignments

Reading Assignments

- 1. Read three articles about the Food Safety and Modernization Act (FSMA). Be ready to discuss in class the goal of the FSMA and how it will affect food manufacturers.
- 2. Read the Food Borne Illness Case Study presented in the handout. Be prepared to discuss in class the FDA and USDA regulations that apply to this case and what agencies would get involved in this type of outbreak.

Writing Assignments

- 1. Go to the Butte County Health Department's website that lists the food inspection reports for area restaurants. Choose three restaurant health inspection reports and complete a one-page paper outlining the contents of each report. Next, design a staff training that would be appropriate based on one of the inspection reports reviewed.
- 2. Review assigned food borne illness case studies in both retail and manufacturing environments. Write a one-page paper analyzing what actions could have prevented the outbreak and what staff training procedures would be appropriate to prevent future outbreaks.

Out-of-Class Assignments

- 1. Design and present a HACCP plan for a food manufacturing facility, due at the end of the semester. The HACCP plan must address the current food laws and regulations as well as requirements levied by the FSMA. The project will be constructed using the seven principles for building a HACCP plan and must address prerequisite programs pertinent to the food manufacturer being discussed. The assignment is expected to be between 8-10 typewritten pages (not including schematics) and will be completed over the last half of the semester.
- 2. Construct and present a staff training at the end of the ServSafe portion of the course. Topic examples include: Personal Hygiene, Controlling Time and Temperature, Preventing Cross Contamination, Cleaning and Sanitizing Techniques. The training must include a well-designed, written handout for the training participants. The training assignment must also include an outline with goals and objectives for the training.

Recommended Materials of Instruction

Bianco, S., Doyle P. (2015). HACCP Fundamentals. *Kendall Hunt, 2nd.*
National Restaurant Association. (2017). ServSafe® Coursebook. *National Restaurant Association, 7th.*

Other Learning Materials

MyLab ServSafe (a digital learning program)

Minimum Qualifications

Nutritional Science/Dietetics (Masters Required)

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