PELLISSIPPI STATE COMMUNITY COLLEGE
MASTER SYLLABUS

SANITATION AND FOOD SAFETY
HSP 1400

Class Hours: 2.0  Credit Hours: 2.0
Laboratory Hours: 0.0  Date Revised: Spring 2011

Catalog Course Description:

This critical class focuses on the many procedures and techniques to run a safe and sanitary kitchen. Students learn to identify food susceptible to hazardous microorganisms and gain insight into purchasing, storage, preparation and serving procedures that promote food safety. Successful completion of this class is preparation for the ServSafe certification.

Entry Level Standards:

Students must be able to read, write, speak, and reason at the college level.

Prerequisites:

None

Co-requisites:

None

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter(s)</th>
<th>Topic(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>Providing Safe food</td>
</tr>
<tr>
<td>2</td>
<td>2</td>
<td>The Microworld</td>
</tr>
<tr>
<td>3</td>
<td>3</td>
<td>Contamination, Food allergens, and Foodborne Illness</td>
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<tr>
<td>4</td>
<td>4</td>
<td>The Safe Foodhandler</td>
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<tr>
<td>5</td>
<td>5</td>
<td>The Flow of Food: An Introduction</td>
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<tr>
<td>6</td>
<td>6, 7</td>
<td>The Flow of Food: Purchasing and Receiving The Flow of Food: Storage</td>
</tr>
<tr>
<td>7</td>
<td>8, 9</td>
<td>The Flow of Food: Preparation The Flow of Food: Service</td>
</tr>
<tr>
<td>8</td>
<td>10</td>
<td>Food Safety System</td>
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</tbody>
</table>
II. Course Goals*:

The course will:

A. Expand student understanding of the dangers of food borne illness. (I, II, III)

B. Enhance student knowledge concerning the various types of bacteria, viruses, parasites and fungi. (I, VI, VII, VII)

C. Expand student understanding of how different types of food borne illnesses manifest themselves via varied symptoms. (I, II, III, VII)

D. Guide students to understand the role of legal and ethical managerial behavior concerning food safety management. (I, II, III, VII)

E. Extend student knowledge of the flow of food products through the operation with respect to preventing food borne illnesses. (II, VI, VIII)

F. Guide student knowledge to illustrate effective means to clean and sanitize facilities and equipment. (I, II, III, VI)

*Roman numerals after course objectives reference goals of the Hospitality program (Career Program Goals and General Education Goals are listed [http://www.pstcc.edu/departments/curriculum_and_instruction/syllabi/](http://www.pstcc.edu/departments/curriculum_and_instruction/syllabi/) )

III. Expected Student Learning Outcomes*:

Students will be able to:

1. Explain the history of food borne illness. (A,G)

2. Differentiate between various causes of food borne illnesses. (B,C,F)

3. Explain the role of the kitchen manager concerning food safety. (B,A,E)

4. Identify the symptoms of varied food borne illnesses. (A, F)

5. Differentiate between various biological and chemical food contaminants (A, F)

6. Explain the safe flow of food through the restaurant property. (C,F)

7. Explain the HACCP procedure and its role in preventing food borne illness. (A,B,D,E)
8. Identify logical customer expectations concerning food safety (A,G)
9. Demonstrate preventive measures for cross-contamination. (A,G)
10. Explain proper food storage requirements. (C,E)
11. Identify proper cooking temperatures for specific hazardous foods. (D,E)
12. Explain the time–temperature relationship for cooking in terms of food safety. (B,D)
13. Differentiate between cleaning and sanitizing. (D,E,G)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

**IV. Evaluation:**

A. Testing Procedures:

   Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:

   N/A

C. Field Work:

   Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

   Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Percentage</th>
<th>Grade</th>
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<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

**V. Policies:**

A. Attendance Policy:

   Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of the Learning Division, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of the Learning Division.
B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

• Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.

• Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.

• Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.

• Taking an exam for another student.

• Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.

• Any of the above occurring within the Web or distance learning environment.

C. Accommodations for disabilities:

Students who need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at www.pstcc.edu/departments/swd/.

D. Other Policies:

**Computer Usage Guidelines:**

College-owned or -operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State's computing resources in an effective, efficient, ethical and lawful manner.