

**PELLISSIPPI STATE COMMUNITY COLLEGE
MASTER SYLLABUS**

**SANITATION & FOOD SAFETY
HSP 1400**

Class Hours: 2.0

Credit Hours: 2.0

Laboratory Hours: 0.0

Date Revised: Fall 2015

Catalog Course Description:

This primer course is designed to educate all students to the sacred trust between food production facilities and the general public. It prepares each student to successfully complete the National Restaurant Association's ServSafe or any similar certificate.

Entry Level Standards:

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

Prerequisites:

None

Textbook(s) and Other Course Materials:

Textbook: *ServSafe Coursebook with Answer Sheet Update*, 6th Ed., Pearson Publishing, 2014,
ISBN 978-1-58280-302-9

I. Week/Unit/Topic Basis:

Week	Chapter(s)	Topic(s)
1	1	Providing Safe food
	2	The Microworld
2	3	Contamination, Food Allergens, and Foodborne Illness
	4	The Safe Foodhandler
3	5	The Flow of Food: An Introduction
	6, 7	The Flow of Food: Purchasing and Receiving The Flow of Food: Storage
4	8, 9	The Flow of Food: Preparation The Flow of Food: Service
	10	Food Safety System
5	11	Sanitary Facilities and Equipment
	12	Cleaning and Sanitizing
6	13	Integrated Pest Management

7	14	Food Safety Regulation and Standards
8	15	Employee Food Safety Training
9	16	ServSafe Exam
10	→	

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.

III. Expected Student Learning Outcomes*:

Students will be able to:

1. Explain the role of the kitchen manager concerning food safety. (A,B,E)
2. Differentiate between various biological and chemical contaminants. (A,B,C)
3. Explain the HACCP procedure and its role in preventing food borne illness.(A,B,D,E)
4. Demonstrate preventive measures for cross-contamination. (A,B)
5. Explain the time – temperature relationship in terms of food safety. (A,B,C)
6. Differentiate between various biological and chemical food contaminants. (A, F)
7. Identify the symptoms of varied food borne illnesses. (A, F)
8. Explain proper food storage requirements. (C,E)
9. Identify proper cooking temperatures for specific hazardous foods. (D,E)
10. Differentiate between cleaning and sanitizing. (D,E)

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

IV. Evaluation:

A. Testing Procedures: 60%

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: 20%

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

D. Other Evaluation Methods: 20%

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:

92 - 100	A
89 - 91	B+
82 - 88	B
79 - 81	C+
72 - 78	C
65 - 71	D
Below 65	F

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 Academic Affairs, 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 Academic Affairs.

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.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. Accommodations for disabilities:

Students that 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 Disability Services (DS) in order to receive accommodations in this course. Disability Services may be contacted by sending email to disabilityservices@pstcc.edu, or by visiting Alexander 130. More information is available at <http://www.pstcc.edu/sswd/>.

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.