Instructor Information

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Course Information

Course Title: Sanitation and safety
Course & Section Number: CHEF 1305
Semester/Year: Spring 2018
Credit Hours: 3
Class Meeting Time/Location: C-165
Class Days/Section/Hours: Wednesdays – Section 53331, 9:00 – 11:50 AM.
Course Prerequisites:

Although there are no established reading and math scores set for this course by state mandate, appropriate assessment score at or above DREA 0091 or concurrent enrollment or appropriate completed courses such as English 1301 (101) is strongly recommended for students enrolled in this course.

Because this course has a strong computer use component, it is strongly recommended that students are proficient in the use of the computers.

For further information regard TSI (Texas Success Initiative) see an advisor.

Course Description:

The CHEF 1305 course is a part of a certification program prepares students to assume entry –level management positions in the dining rooms of hotels, restaurants, clubs, coffee shops and other types of food service operations. Credits earned may be applied toward an Associated of Applied Science in Food and Hospitality Services or Associate of Applied science in Culinary Arts

The CHEF 1305 course is designed as an introductory level course to introduce the study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

The CHEF 1305 course has been set as a prerequisite course for all preparation laboratory classes. Students are required to score a “C” or better to advance to preparation courses.

This is a 3 credit and 1 lab hour course (3Lec 1 lab.)

The lab component of this course is based strongly on the use of the computer technology in the completion of different assignments in addition to completion of the courses major project.

Student Learning Outcomes

WECM End of Course Outcomes:

• Identify causes of and prevention procedures for food-borne illness, intoxication, and infection;

• Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques;
• Explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal

• Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs.

*Workforce Education Course Manual (WECM): A web-based inventory of current workforce educational courses and skills and knowledge taught in the CHEF 1305 course. WECM en-of- course outcomes are required by the Texas Higher Coordinating Board (THECB).

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

• Identify and explain the principles of food safety and sanitation

• Demonstrate an understanding environmental conditions needed for microorganisms to grow.

• Identify the foodborne diseases of public health concern that should result in the employee’s exclusion from the operation, their characteristics, causes and established prevention methods.

• Respond to scenarios that put foodservice operations and professionals in legal risk

• Demonstrate the principles learned in the course through responding to case studies. (SLO)

• Differentiate between risk factors and practices that affect the food safety outcomes.

• Develop a HACCP plan. (SLO)

• Calibrate a thermometer

• Demonstrate proper lifting techniques.

• Successfully complete the National Restaurant Association ServSafe exam. (SLO)

**Course Requirements:**

• Students are required to prepare for each class meeting by reading the text and viewing the My ServSafe lab material prior to each class.

• Students will participate in class discussion

• Students will complete web-based and class critical thinking exercises related to course topics

• Students will complete a HACCP project

• Students will take the National ServSafe Examination as part of the graded course requirement.

• Student will prepare assignments and projects for the course.

• Students will complete weekly writing assignments on assigned reading during the class.
Required Course Materials:

Textbook:


Optional/supplemental:

Essentials of Food Safety and Sanitation McSwane, D., Rue, N., Linton, R.

Essentials of Food Sanitation Marriott, G., Norman, G.

Serve Safe Essentials Course book Educational Foundation, NRA.

A student of El Centro College is not under any obligation to purchase a textbook from a university- affiliated bookstore. The same textbook may also be available from an independent retailer, including an online retailer. THECB TAC Rule 4.218 (c)

Subject Matter:

- Providing Safe Food
- The Micro world: Contamination, Food Allergens and Foodborne Illnesses
- Safe Food Handler
- The Flow of Food: Purchasing and Receiving; Storage and Preparation; Service, cooling, reheating and service of reheat heated food.
- Principles of HACCP
- Sanitary Facilities and Equipment
- Cleaning and Sanitizing
- Integrated Pest Management
- Food Safety Regulation
- Employee Training
- Fire Safety
- Accident Prevention and Action for Emergencies
- City Ordinances

Method of Evaluation:

Student performance in the course will be evaluated on performance on quizzes, exams, the HACCP plan, lab assignments, the SERVSAFE national exam, and demonstrated safety and sanitation practices. In addition, student maybe assigned presentation topics, case studies and other activities to enhance learning that will be added to the assessment score. Attendance will be factored into the score as a deduction for both absences and tardiness. Grades will be determined by the student final cumulative score when compared to total possible score assigned for the
semester. The intent of the entire process is to evaluate the student’s individual understanding of the Sanitation and Safety in the food and Hospitality Industry

Other Course Policies Attendance:

Attendance will be taken and recorded by the instructor for every class session. For students who are absent from more than one class session for any cause, 30 points will be deducted from the total points earned for the course for each missed session. Please discussed pre-arranged absences with your instructor

For students who are tardy, 20 points will be deducted from the total points earned for this course for tardy. The instructor will tell the class what constitutes tardy behavior for this course.

College catalog: Attending Classes Policy:

https://www.dcccd.edu/cat0608/ss/oep/ca.cfm

Class Environment:

All students are required to practice courteous, respectful, cooperative behavior at all times, as this would be the norm in any higher education or work environment. To avoid distractions in the classroom, students will:

- Arrive on time and stay until class is dismissed.
- Be prepared and stay on task.
- Leave all food, drink, candy and gum outside the classroom.
- Place book bags and tool kits in the designated place.
- Listen courteously to one speaker at a time, with no interruptions and no side conversations.
- Generally behave as mature adults would in the workplace.
- In order not to interrupt the class session, students are asked to turn off all cell phones prior to the beginning of class. Students not conforming to this policy will be asked to leave class.

Institutional Policies

All El Centro students are responsible for knowing and adhering to the following institutional and course-related policies:

- Institutional Policies
- Course-related Institutional Policies
- DCCCD Office of Institutional Equity Syllabi Statement
- Title IX and Sexual Misconduct

Disclaimer

The provisions contained in this syllabus do not constitute a contract between the student and El Centro College. These provisions may be changed at the discretion of the Coordinator/Instructor. When necessary, appropriate notice of such changes will be given to the student.