



El Camino College
COURSE OUTLINE OF RECORD – Official

Subject:	NUTR
Course Number:	130
Descriptive Title:	Food Safety and Sanitation
Division:	Industry and Technology
Department:	Nutrition Science
Course Disciplines:	Family and Consumer and Studies
Catalog Description:	This course introduces the basic principles of food safety and sanitation in the context of the food service industry. Topics covered include cause and control of food-borne illness, microbiology of food safety, food processing, storage methods, and general safety regulations and standards. This course will prepare students for the National Food Handler or Manager ServSafe Certification exam.
Prerequisite:	None
Co-requisite:	
Recommended Preparation:	
Enrollment Limitation:	
Hours Lecture (per week):	3
Hours Laboratory (per week):	0
Outside Study Hours:	6
Total Course Hours:	54
Course Units:	3
Grading Method:	Letter Grade only
Credit Status:	Credit, degree applicable
Transfer CSU:	Yes
Effective Date:	Fall 2024
Transfer UC:	No
Effective Date:	
General Education ECC:	
Term:	
Other:	
CSU GE:	
Term:	
Other:	
IGETC:	
Term:	
Other:	
Student Learning Outcomes:	SLO #1

	<p>Given textbook reading and classroom instruction, the student will be able to describe the responsibilities of government agencies in setting and enforcing regulations involved in food safety.</p> <p>SLO #2</p> <p>Given textbook reading and classroom instruction, students will be able to discuss food-borne illnesses and their causes including common pathogens, cross-contamination, and preventative measures in food service establishments.</p> <p>SLO #3</p> <p>Given textbook reading and classroom instruction, students will be able to propose best practices for receiving, storing, preparing, serving and transporting foods in a food service establishment.</p>
<p>Course Objectives:</p>	<ol style="list-style-type: none"> 1. Differentiate between common micro-organisms responsible for food-borne illnesses, symptoms of illness, and factors affecting growth. 2. Identify characteristics of potentially hazardous foods and high-risk populations. 3. Identify the temperature danger zone, proper use of temperature measuring devices, and how to maintain proper food temperatures. 4. Demonstrate proper handwashing procedures. 5. Explain cross-contamination and procedures to avoid cross-contamination. 6. Apply the principles of Hazard Analysis and Critical Control Points (HACCP) in food service. 7. Develop safe food handling procedures for food service facilities including receiving, storing, and preparing food. 8. Describe effective integrated pest management practices. 9. Evaluate facility layouts in food service areas for safety and efficiency. 10. Describe accident prevention and treatment techniques. 11. Explain the role of the health department sanitarian and evaluate a sanitation report. 12. Pass Food Service Sanitation Management Exam with score of 75% or better.
<p>Major Topics:</p>	<p>I. Development of Regulations (6 hours, lecture)</p> <ol style="list-style-type: none"> A. History of food safety and sanitation B. Dangers of food-borne illness C. Legislation D. Federal, state, and local agencies E. Comparison to world standards <p>II. Microbiology of Food-borne Illness (9 hours, lecture)</p> <ol style="list-style-type: none"> A. Food-borne illness classifications B. Bacteria C. Viruses D. Parasites E. Fungi

III. Contamination (9 hours, lecture)

- A. Biological hazards
- B. Chemical hazards
- C. Physical hazards
- D. Food allergies
- E. Food intolerances
- F. Prevention methods and treatment

IV. Sanitation (9 hours, lecture)

- A. Personal hygiene and handwashing
- B. Temperature control
- C. Purchasing food
- D. Receiving food
- E. Storing food
- F. Preparation of food
- G. Serving food
- H. Equipment
- I. HACCP

V. Facilities, Environment, and Equipment (9 hours, lecture)

- A. Sanitary facilities: walls, floors, ceilings
- B. Ventilation
- C. Waste management
- D. Layout requirements
- E. California Retail Food Code
- F. Equipment selection and maintenance
- G. Integrated pest management
- H. Documentation

VI. Safety (6 hours, lecture)

- A. Policies and procedures
- B. Hazards and risk management
- C. Accident prevention
- D. First aid
- E. Fire prevention techniques and procedures
- F. On-premise emergencies and natural disasters

VII. Management and Training (3 hours, lecture)

- A. The role of health department sanitarians
- B. Employee training
- C. Incident reports

VIII. Certification Exam Preparation (3 hours, lecture)

Total Lecture Hours: 54

Total Laboratory Hours: 0

Total Hours: 54

Primary Method of Evaluation:	2) Problem solving demonstrations (computational or non-computational)
Typical Assignment Using Primary Method of Evaluation:	Given a case study, identify steps missed in the process of food handling that may lead to a foodborne illness outbreak. Report findings in a one-page report and submit to the instructor.
Critical Thinking Assignment 1:	Complete an observation of a food service facility and write a three- to five-page written analysis of operations and sanitation management. Submit report to instructor.
Critical Thinking Assignment 2:	Review a health department report of a food service facility and write a two- to three-page evaluation of management practices and implications for the establishment. Submit report to instructor.
Other Evaluation Methods:	Matching Items, Multiple Choice, Quizzes, True/False, Written Homework
If Other:	
Instructional Methods:	Discussion, Group Activities, Guest Speakers, Lecture, Multimedia presentations
If other:	Case studies
Work Outside of Class:	Answer questions, Required reading, Study, Written work (such as essay/composition/report/analysis/research)
If Other:	
Up-To-Date Representative Texts:	ServSafe. <u>ServSafe Manager Book</u> . 8th ed. English Edition. ServSafe. 2022.
Alternative Texts:	
Required Supplementary Readings:	
Other Required Materials:	
Requisite Category	
Requisite course:	
Requisite and Matching skill(s): Bold the requisite skill. List the corresponding course objective under each skill(s).	
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Enrollment Limitations and Category:	
Enrollment Limitations Impact:	
Course Created by:	Jill Gray
Date:	10/10/2023
Original Board Approval Date:	03/21/2024
Effective Term:	FALL 2024