

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 158 **CREDIT HOURS:** 3
2. **COURSE TITLE:** Sanitation and Safety
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Covers the moral and legal responsibilities of management to insure a sanitary and safe environment in a food service operation. Emphasizes the causes and prevention of foodborne illnesses in conformity with federal, state and local guidelines. Focuses on OSHA standards in assuring safe working conditions. Lecture 3 hours per week.
5. **CONTENT:** (Major Headings)
 - a. A study of the legal and moral responsibilities of management to ensure a sanitary and safe environment in a food service establishment.

6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Discuss the expectations of a food service establishment's clientele and the legal and moral responsibilities of a food service permit holder to his or her public and staff.
- b. Discuss the negative financial impact of unsafe food handling.
- c. Discuss the nature of microorganisms, and their impact upon the food service establishment.
- d. Identify opportunities for contamination and the causal relationship between contamination and foodborne illness.
- e. Discuss the biological, chemical and physical hazards to food.
- f. Discuss the generation and control of foodborne microbiological pathogens.
- g. Identify naturally poisonous foods.
- h. Discuss the introduction of foodborne contaminants other than microbiological agents, to include chemicals and poisons, additives and preservatives, poisonous metals, and physical contaminants.
- i. Discuss the profile and habits of a safe foodhandler.
- j. Integrate food safety principles and techniques through HACCP programs, so as to create multiple barriers to contamination and foodborne illness.
- k. Discuss sanitary techniques, to include procurement from approved food sources, regulatory inspection and standards for food supplied to commercial establishments, receiving and storage, preparation, holding and service, and leftover recycling.
- l. Discuss the elements of sanitary facilities and equipment, including layout and design,

- utilities, lighting, ventilation and waste management.
- m. Discuss the technical aspects of cleaning and sanitizing.
 - n. Organize and develop a cleaning program.
 - o. Discuss the hazard presented by pests and vermin, and identify control procedures based upon integrated pest management principles.
 - p. Discuss crisis management principles.
 - q. Identify regulatory and advisory agencies that safeguard the public's health by supervising and regulating the procurement and service of food and beverage.
 - r. Develop an employee sanitation-training program.