

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: HRMG 105
Course Title: Food Sanitation and Safety

Year: 2021-2022
Credit Hours: 1

Attendance Policy: *To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.*

Services for Students with Disabilities: *It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.*

Course Description

The basics of sanitation and management of food safety in the hospitality industries are the foundation of this training course. Students are prepared for industry certification testing which is required and monitored by the NYS Health Department to assure adherence to good sanitation and food handling practices. If the final exam is passed with a 80% grade or better, certification is awarded by the National Restaurant Association. Additional fee is required. Prerequisites: Prior completion or concurrent enrollment in MATH 090 and RDNG 116 if required by placement testing. 1 Cr. (1 Lec.) Fall and spring semesters.

Course Context/Audience

This course is required in the Hotel and Restaurant Management A.A.S. degree program. It is recommended for students in the Wine Marketing A.A.S. and is also suitable for community members employed in the hospitality industry who need this training/certification for their job.

Basic Skills/Entry Level Expectations

Writing: W0 Very limited or no writing skills are required.

Math: M1 If required, the student must be concurrently enrolled in MATH 090. Very basic mathematical skills are required.

Reading: R3 Basic college level reading required. Concurrently enrolled in RDNG 116 if required

Course Goals

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

- Identify the principles involved in designing and managing an effective cleaning, sanitation and food safety program according to industry identified standards and practices.
- Detail state requirements in regards to food safety and security.
- Implement a HACCP plan according to regulations.
- Receive a passing grade of 75% or better on the certification exam.

Course Objectives/Topics

Topics covered:	% Course
1. Introduction to Sanitation and safety and the dangers of Food borne illness	20%
2. Microbial issues (Bacteria, Viruses, Parasites, Fungi, Infections), Reporting a food illness	10%
3. The Manager's role in training personnel hygiene and how cross contamination occurs, training kitchen employees on safety principles	5%
4. Principles of safely purchasing and receiving food, food storage, and inventory concerns	5%
5. Safety and sanitation during food preparation and service	20%
6. Developing a HACCP(Hazard Analysis Critical Control Point) program	10%
7. Design and operation of a sanitary facility, cleaning and sanitizing your equipment and work areas, pest control, and plans and actions for prevention	10%
8. Food safety standards and laws	10%
9. Flow of food from purchase to service	10%

General Education Goals - Critical Thinking & Social/Global Awareness

CRITICAL THINKING OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<p>Students will be able to</p> <ul style="list-style-type: none"> ➤ develop meaningful questions to address problems or issues. ➤ gather, interpret, and evaluate relevant sources of information. ➤ reach informed conclusions and solutions. ➤ consider analytically the viewpoints of self and others. 	NA
SOCIAL/GLOBAL AWARENESS OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<ul style="list-style-type: none"> ➤ Students will begin to understand how their lives are shaped by the complex world in which they live. ➤ Students will understand that their actions have social, economic and environmental consequences. 	<p>Students will learn about the effects of safe vs. unsafe practices in feeding people. The consequences of spreading food borne diseases and illness can have serious social, business, economic, and environmental consequences for all stakeholders. Students will view videos and learn through lecture how to prevent such occurrences and discuss the various ways patrons and others are harmed by improper practices.</p>

Instructional Methods

This course will include lectures, class discussion, videos, articles from professional publications, and/or case studies that the students will summarize and/or present in class. **This class will follow the requirements of National Restaurant Association Educational Foundation Certification requirements.**

Methods of Assessment/Evaluation

Method	% Course Grade
Written Exams	80%
Quizzes and assignments	10%
Attendance/Participation	10%

Text(s)

Essentials of Food Safety and Sanitation, 6th Edition, David Mc Swane, New Jersey, Prentice Hall, 2012

BOOKS MUST BE BOUGHT NEW WITH A TEST ANSWER SHEET or Additional Fees may apply for testing registration with the National Restaurant Association.

Bibliography

Please see online resources

Other Learning Resources

Audiovisual

No resources specified

Electronic

<http://www.foodsafety.gov/>

www.restaurants.org

www.njra.org

- Association of Food and Drug Officials - <http://www.afdo.org/>
- Centers for Disease Control and Prevention - <http://www.cdc.gov/>
- Center for Food Safety and Applied Nutrition - <http://www.cfsan.fda.gov/>
- Conference for Food Protection (CFP) - <http://www.foodprotect.org/>
- Fight Bac! Partnership for Food Safety and Education - <http://www.fightbac.org/>
- Food and Drug Administration - <http://www.fda.gov/>
- Food Safety.gov - <http://www.foodsafety.gov/>
- New York Department of Health and Senior Services –
- New York Retail Food Establishment Inspection Program -
New York Local Health Departments - <http://www.tompkins-co.org/health/eh/food/index.htm>
- ServSafe® - <http://www.servsafe.com/>
- United States Department of Agriculture - <http://www.usda.gov/wps/portal/usdahome>

Other

Restaurants and Institutions

Restaurant News

Dietary Manager