**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 165 - SANITATION FOR FOOD SERVICE**

 1. **Course Number Course Title Semester Units**

 CA 165 Sanitation for Food Service 1

 **Semester Hours**

 1 hour lecture: 16-18 total hours 32-36 outside of class hours 48-54 total hours

 2. **Course Prerequisites**

 None

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 A basic course in food service sanitation leading to a National Restaurant Association Food Handlers’ certificate. Instruction covers microbiology of food borne illnesses, prevention techniques, personal sanitation practices, housekeeping and waste disposal. Food safety and storage information includes receiving and storage techniques, sanitary food production, sanitation of kitchen, dining rooms, legal regulations and safety considerations as well as training techniques.

 4. **Course Objectives**

 The student will:

 a. Demonstrate safe and sanitary food handling.

 b. Analyze local regulations and industry standards for sanitation.

 c. Demonstrate sanitation and safety techniques in the use of food service equipment.

 d. Evaluate proper food purchase and storage procedures.

 e. Distinguish appropriate behaviors in the workplace environment.

 f. Apply job acquisition skills.

 5. **Instructional Facilities**

 Standard Classroom

 6. **Special Materials Required of Student**

 None

 7. **Course Content**

1. Basics of food sanitation and safety including microorganisms found in food borne illness, proper sanitation procedures, temperature affects and proper food handling.
2. Orientation to sanitary food service including cleaning and sanitizing, pest control, food purchase, sanitary food storage and maintenance of required regulations and standards.

 8. **Method of Instruction**

 a. Lecture

 b. Individual instruction

 c. Group instruction

 d. Individual reading

 f. Multimedia presentations

 9. **Methods of Evaluating Student Performance**

 a. Weekly quizzes for assigned reading from text.

b. Midterm exam covering first half of assigned reading and discussions on foodborne illness.

 c. Final written examination with option for certification by the National Restaurant Association. This is a multiple-choice test covering the entire semesters reading on foodborne illness, vocabulary, temperatures, safety, kitchen codes and discussions. Students who wish to take the National Restaurant Association Food Handlers Certification are required to purchase the exam which will be proctored on campus by the Culinary Department).

10. **Outside Class Assignments**

1. Assigned reading from text.
2. Weekly discussions.
3. Homework assignments on sanitation vocabulary, identification for bacteria and pathogens.

11. **Representative Texts**

 a. Representative Texts:

National Restaurant Association. *ServeSafe CourseBook* 7th edition. Wiley, 2017.

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate safe and sanitary food handling.
	2. Analyze local regulations and industry standards for sanitation.
	3. Demonstrate sanitation and safety techniques in the use of food service equipment.