

# HCTM 100 - Sanitation and Safety Course Outline

Approval Date: 02/13/2020

Effective Date: 08/14/2020

## SECTION A

**Unique ID Number**

**Discipline(s)** Culinary Arts/

**Division** Career Education and Workforce Development

**Subject Area** Hospitality, Culinary & Tourism Management

**Subject Code** HCTM

**Course Number** 100

**Course Title** Sanitation and Safety

**TOP Code/SAM Code** 1307.10 - Restaurant, Culinary, and Catering Management/Manager\* / C - Occupational

**Rationale for adding this course to the curriculum** Change prefix to HCTM.

**Units** 2

**Cross List** N/A

**Typical Course Weeks** 18

**Total Instructional Hours**

### Contact Hours

**Lecture** 36.00

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

**Outside of Class Hours** 72.00

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**Total Contact Hours** 36

**Total Student Hours** 108

**Open Entry/Open Exit** No

**Maximum Enrollment** 35

**Grading Option** Letter Grade or P/NP

**Distance Education Mode of Instruction** On-Campus  
Hybrid

## SECTION B

### General Education Information:

## SECTION C

### Course Description

**Repeatability** May be repeated 0 times

**Catalog Description** This class provides students with the basic principles of food safety and sanitation as they apply to food service operations. Includes instruction on federal, state, and local sanitation regulations; personal hygiene; HACCP protocol; microbiology; preventing foodborne illnesses through flow of food systems; development and management of a comprehensive cleaning and sanitizing program; and basic concepts of workplace safety. Also includes training on responsible alcohol service. National Restaurant Association ServSafe Test will be given as a course assessment and certification may be received with a passing score.

### Schedule Description

## SECTION D

### Condition on Enrollment

1a. **Prerequisite(s):** *None*

1b. **Corequisite(s):** *None*

1c. **Recommended:** *None*

1d. **Limitation on Enrollment:** *None*

## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

- A. Demonstrate knowledge of sanitation regulations and personal hygiene.
- B. Diagram the Hazard Analysis Critical Control Points (HACCP) during all food handling processes as a method for minimizing the risk of foodborne illness.
- C.

- B. The microbiology of food
  - a. Bacteria
  - b. Fungi
  - c. Virus
  - d. Parasites
- C. Food borne illnesses, pathogen identification
  - a. Infections
  - b. Intoxications
  - c. Allergies
  - d. Food intolerances
  - e. Prevention symptoms and treatments
- D. Sanitation Standards
  - a. The role of temperature and thermometers
  - b. Purchasing
  - c. Receiving
  - d. Storing foods
  - e. Food preparation
  - f. Service
  - g. Equipment
  - h. Issuing
- E. HACCP - Hazard Analysis Critical Control Point
- F. The Role of Health Department Sanitarians (Inspectors)
- G. Sanitary Facilities/environmental concerns and care of:
  - a. Floors, walls, ceilings
  - b. Ventilation systems
  - c. Waste management
  - d. Utilities
  - e. Facility and equipment layout
    - a. Local, state and federal requirements
    - b. California Retail Food Code
- H. Insect and rodent control in food service
- I. Safety
  - a. Policies and procedures
  - b. Accident prevention
  - c. Crisis management
- J. Fire prevention techniques in food and storage
- K.
- L. Responsible alcohol service
  - a. T.I.P.S. Training Certification
  - b.

**4. Methods of Instruction:**

**Activity:**

**Discussion:**

**Field Trips:**

**Lecture:**

**Observation and DemLecture**

