

NTS M20: ESSENTIALS OF FOOD SAFETY

Originator

clee

Co-Contributor(s)
Name(s)

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College

Moorpark College

Discipline (CB01A)

NTS - Nutritional Science

Course Number (CB01B)

M20

Course Title (CB02)

Essentials of Food Safety

Banner/Short Title

Essentials of Food Safety

Credit Type

Credit

Start Term

Fall 2020

Catalog Course Description

Explores basic principles of microbiology, sanitation, safety, equipment selection, and facility layout for a food service operation. Examines core principles of food safety for staff, customers, and the entire food operation.

Additional Catalog Notes

Prepares student for National Food Handler Certification examination and for Food Protection Manager Certification.

Taxonomy of Programs (TOP) Code (CB03)

1306.00 - *Nutrition, Foods, and Culinary Arts

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

2 - Not Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

Will not be required

Grading method

Letter Graded

Alternate grading methods

Student Option- Letter/Pass
Pass/No Pass Grading

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Minimum Contact/In-Class Lecture Hours

52.5

Maximum Contact/In-Class Lecture Hours

52.5

Activity

Laboratory

Total in-Class

Total in-Class

Total Minimum Contact/In-Class Hours

52.5

Total Maximum Contact/In-Class Hours

52.5

Outside-of-Class

Internship/Cooperative Work Experience

Paid

Unpaid

Total Outside-of-Class

Total Outside-of-Class

Minimum Outside-of-Class Hours

105

Maximum Outside-of-Class Hours

105

Total Student Learning

Total Student Learning

Total Minimum Student Learning Hours

157.5

Total Maximum Student Learning Hours

157.5

Minimum Units (CB07)

3

Maximum Units (CB06)

3

Student Learning Outcomes (CSLOs)

Upon satisfactory completion of the course, students will be able to:	
1	demonstrate knowledge of safe food preparation, display and service.
2	pass the ServSafe certification, if taken.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1	compare and contrast various aspects of environmental health over which county, state and federal governments have set standards and regulations to protect consumers.
2	compare and contrast food sanitation standards in the U.S. with other countries and the reasons for these differences.
3	differentiate between bacteria, viruses, fungi, and parasites.
4	identify food or carrier sources of major food-borne illnesses.
5	examine proper sanitation techniques to use in food preparation and service.
6	identify temperature ranges that favor bacterial growth.
7	investigate the steps to establishing a Hazard Analysis Critical Control Point (HACCP) Plan; discuss the use of Critical Control Point (CCP).
8	assess acceptable surface areas and layout in food service preparation and dining areas.
9	explain the role of the health department sanitarian.
10	list the important accident-prevention controls and emergency measures.
11	evaluate the food service manager's role in training employees in food service, sanitation and safety.

Course Content

Lecture/Course Content

1. (10%) Development of sanitation standards in U.S.

- History
- Legislation
- Role of government agencies

- Comparison to world standards

2. (10%) Management's role in training employees in food sanitation/safety rules

3. (5%) Fire prevention techniques in food preparation and storage

4. (10%) Safety

- Policies and procedures
- Accident prevention
- Crisis management

5. (5%) Insect and rodent control in food service

6. (10%) Sanitary facilities/environmental concerns and care of

- Floors, walls, ceilings
- Ventilation systems
- Waste management
- Utilities
- Facility and equipment layout
 1. Local, state and federal requirements
 2. American Dietetic Association (ADA)

7. (10%) Role of health department sanitarians

8. (10%) Hazard Analysis Critical Control Point (HACCP)

9. (10%) Sanitation standards

- Role of temperatures and thermometers
- Purchasing, receiving, storing foods
- Food preparation, service, and equipment

10. (10%) Food-borne illnesses

- Infections
- Intoxications
- Allergies
- Food intolerances
- Prevention
- Symptoms
- Treatments

11. (10%) Microbiology of food

- Bacteria
- Fungi
- Virus
- Parasites

Laboratory or Activity Content

Not applicable.

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

- Problem solving exercises
- Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

- Classroom Discussion
- Computational homework
- Essay exams
- Group projects
- Individual projects
- Objective exams
- Projects
- Problem-solving exams
- Participation
- Quizzes
- Reports/Papers/Journals
- Reports/papers
- Research papers

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations
 Computer-aided presentations
 Class activities
 Class discussions
 Case studies
 Distance Education
 Demonstrations
 Field trips
 Guest speakers
 Lecture
 Small group activities

Describe specific examples of the methods the instructor will use:

- PowerPoint presentation differentiating between bacteria, viruses, fungi, and parasites and the role of food safety in mitigating the risk of food-borne illness.
- Guest speaker: Ventura County Environmental Health Division inspector who will address consumer food protection inspections and food safety best practices.

Representative Course Assignments

Writing Assignments

- Research and write a paper on food-borne illness, its symptoms and treatment.
- Write selected policy and procedures to be used in a food service establishment.
- Write a critique on the layout of a specified food service preparation and dining area.

Critical Thinking Assignments

- Appraise the kitchen facilities at a local food establishment while observing its food and safety policies.
- Prepare a complete HACCP plan for a chili recipe to be safely served at a large facility.
- Compare and contrast the California Food Code to the U.S. Food and Drug Administration's Food Code.

Reading Assignments

- Review assigned Internet articles on food sanitation and safety policies on the local, state and national sanitation level.
- Read assigned content from the textbook.

Skills Demonstrations

Not applicable.

Outside Assignments

Representative Outside Assignments

- Successfully pass the food handler or the food protection manager national certification exam with a score of 70% or better.
- Attend the Southern California Institute of Food Technology's (SCIFTs) convention.
- Observe food handling procedures at a food service establishment.
- Complete the course's written assignments.
- Complete the assigned reading.

Articulation

C-ID Descriptor Number

HOSP 110

Status

Approved

Equivalent Courses at 4 year institutions

University	Course ID	Course Title	Units
CSU Sacramento	FACS 9	Food Safety and Sanitation	3
CSU Chico	NFSC 122	Food Safety and Sanitation	2
Cal Poly San Luis Obispo	FSN 275	Elements of Food Safety	4

Equivalent Courses at other CCCs

College	Course ID	Course Title	Units
Bakersfield College	FDST B4	Food Safety	3
Cuesta College	CUL 215	Food Safety and Sanitation	3
Butte College	FN 10	Food Safety and Sanitation	3

District General Education**A. Natural Sciences****B. Social and Behavioral Sciences****C. Humanities****D. Language and Rationality****E. Health and Physical Education/Kinesiology****F. Ethnic Studies/Gender Studies**

Course is CSU transferable

Yes

CSU Baccalaureate List effective term:

Fall 2008

CSU GE-Breadth

Area A: English Language Communication and Critical Thinking

Area B: Scientific Inquiry and Quantitative Reasoning

Area C: Arts and Humanities

Area D: Social Sciences

Area E: Lifelong Learning and Self-Development

CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

IGETC

Area 1: English Communication

Area 2A: Mathematical Concepts & Quantitative Reasoning

Area 3: Arts and Humanities

Area 4: Social and Behavioral Sciences

Area 5: Physical and Biological Sciences

Area 6: Languages Other than English (LOTE)

Textbooks and Lab Manuals

Resource Type

Textbook

Classic Textbook

No

Description

National Restaurant Association. *ServSafe Course Book with Answer Sheet*. 7th ed., Pearson, 2017.

Resource Type

Textbook

Description

Knechtges, Paul. *Food Safety: Theory and Practice*. Jones and Bartlett Learning, 2011.

Resource Type

Textbook

Classic Textbook

No

Description

Shaw, Ian. *Food Safety: The Science of Keeping Food Safe*. 2nd. ed., Wiley-Blackwell, 2018.

Resource Type

Textbook

Description

Salisbury, Kristi, and Dee Legvold. *Foodservice Management - by Design*. 2nd. ed., Association of Nutrition and Foodservice Professionals, 2018.

Library Resources

Assignments requiring library resources

Research using the Library's print and online resources to write a paper or essay.

Sufficient Library Resources exist

Yes

Example of Assignments Requiring Library Resources

Research using the Library's print and online resources to write a paper on the local, state and national sanitation and safety policies.

Research using the Library's print and online resources to write a paper on food-borne illness, its symptoms, and treatment.

Distance Education Addendum

Definitions

Distance Education Modalities

Hybrid (51–99% online)

Hybrid (1–50% online)

100% Online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact

Hybrid (1%–50% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Read course material from the textbook and assigned websites, and participate in discussion forums on those topics. Instructor provides feedback on the content and quality of discussion posts.
Synchronous Dialog (e.g., online chat)	Study sessions and online office hours.
Other DE (e.g., recorded lectures)	Recorded lectures on course topics. Instructor feedback on assignments.
E-mail	Email with course announcements or reminders, or individual communications and discussions regarding course expectations.

Hybrid (51%–99% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Read course material from the textbook and assigned websites, and participate in discussion forums on those topics. Instructor provides feedback on the content and quality of discussion posts.
Synchronous Dialog (e.g., online chat)	Study sessions and online office hours.

Other DE (e.g., recorded lectures)	Recorded lectures on course topics. Instructor feedback on assignments.
E-mail	Email with course announcements or reminders, or individual communications and discussions regarding course expectations.
Video Conferencing	Study sessions and online office hours.

100% online Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Read course material from the textbook and assigned websites, and participate in discussion forums on those topics. Instructor provides feedback on the content and quality of discussion posts.
Synchronous Dialog (e.g., online chat)	Study sessions and online office hours.
Other DE (e.g., recorded lectures)	Recorded lectures on course topics. Instructor feedback on assignments.
E-mail	Email with course announcements or reminders, or individual communications and discussions regarding course expectations.
Video Conferencing	Study sessions and online office hours.

Examinations

Hybrid (1%–50% online) Modality

On campus

Hybrid (51%–99% online) Modality

Online

On campus

Primary Minimum Qualification

NUTRITIONAL SCIENCE/DIETETICS

Review and Approval Dates

Department Chair

09/26/2019

Dean

09/26/2019

Technical Review

10/17/2019

Curriculum Committee

MM/DD/YYYY

DTRW-I

MM/DD/YYYY

Curriculum Committee

MM/DD/YYYY

Board

MM/DD/YYYY

CCCCO

MM/DD/YYYY

Control Number

CCC000504858

DOE/accreditation approval date

MM/DD/YYYY