

Course Syllabus

Department : Culinary Arts and Foodservice
Management

Course Title : Sanitation and Safety

Section Name : CHEF 1205

Start Date : 08/28/2012

End Date : 12/13/2012

Modality : Face-to-Face

Credits : 2

Instructor Information

Name : JB Ward

OC Email : jward@odessa.edu

OC Phone # : 432-335-6867

Fall Office Hours:

M,W 2:00-2:50 or by appointment

Monitored and open labs available daily. Help from the instructor is available at your request. Appointments can be set up or you may contact instructor during office hours. Tutoring is available through the LRC.

Course Description

A study of personal cleanliness, sanitary practices in food preparation, causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points), and work place safety standards.

Prerequisites/Corequisites

None

[ICO](#)

(1, 2, 3,4,5, 6)

Course Objectives

Identify causes of and prevention procedures for food-borne illness, intoxication, and infection

Demonstrate good personal hygiene and safe food handling procedures

Describe food storage and refrigeration techniques

Explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal

Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs

Required Readings/Materials

Required readings/materials: **ServSafe CourseBook with Online Exam Voucher (5th Edition)**

Course Requirements (Lectures, Assignments and Assessments)

DATES	ASSIGNMENT	DESCRIPTION
08/28	Introduction	
09/4	Providing Safe Food	Chapter 1
09/11	The Microworld	Chapter 2
09/18	Contamination, Food Allergens	Chapter 3
09/25	The Safe Foodhandler	Chapter 4 (Exam I)
10/2	The Flow of Food - Intro	Chapter 5
10/9	Purchasing and Receiving	Chapter 6
10/16	Storage	Chapter 7
10/23	Preparation	Chapter 8
10/30	Service	Chapter 9
11/6	Food Safety Management Systems	Chapter 10 (Exam II)

11/13	Sanitary Facilities and Equipment	Chapter 11
11/20	Cleaning and Sanitizing	Chapter 12
11/27	Integrated Pest Management	Chapter 13
12/4	Food Safety Regulation and Standards	Chapter 14
12/13	Employee Food safety Training	Chapter 15 (Certification Exam)

Grading Policy

Quizzes 30%

Exams 30%

Final 30%

Attendance 10%

Total Points:

90-100 A

80-89 B

70-79 C

60-69 D

Special Needs

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please feel free to contact me to discuss your concerns. You may also call the Office of Disability services at 432-335-6861 to request assistance and accommodations.

Learning Resource Center (Library)

The Library, known as the [Learning Resources Center](#), provides research assistance via the [LRC's catalog \(print books, videos, e-books\)](#) and [databases \(journal and magazine articles\)](#). [Research guides](#) covering specific subject areas, [tutorials](#), and the ["Ask a Librarian "](#) service provide additional help.

Student E-mail

Please access your [Odessa College Student E-mail](#), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

Student Portal

Please access your [Odessa College Student E-mail](#), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

Technical Support

For Blackboard username and password help and for help accessing your online course availability and student email account contact the Student Success Center at 432-335-6878 or online at https://www.odessa.edu/dept/ssc/helpdesk_form.htm.

Important School Policies

For information regarding student support services, academic dishonesty, disciplinary actions, special accommodations, or student's and instructors' right to academic freedom can be found in the [Odessa College Student Handbook](#).

DISCLAIMER: Each student is responsible for checking the syllabus frequently as it will be updated as often as needed.