ODESSA COLLEGE
OCCUPATIONAL AND TECHNICAL STUDIES DIVISION
CULINARY ARTS DEPARTMENT

201 West University
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER : CHEF 1205

COURSE TITLE : Sanitation and Safety

CREDIT HOURS : 2
[Lecture hours: 24, Laboratory hours: 12]

PREREQUISITES : NONE

COREQUISITES : NONE

CATALOG DESCRIPTION :
A study or 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. (Scans 1, 2, 4, 5, 7, 8, 9, 10). Prerequisite: None.

TEXTBOOK: TAP Foodservice Managers Training Program

LEARNING OUTCOMES:
At the conclusion of this course the student will be able to:
- 1.0 Identify, recognize and control food service contaminants, microorganisms and pests.
- 2.0 Control food intoxicants, spoilage of foods and the physical environment which contributes to food spoilage.
- 3.0 Establish sanitation procedures for the food service operation.
- 4.0 Solve and monitor food sanitation problems.

COURSE REQUIREMENTS:
See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:
See Instructor Information Sheet for specific course requirements.

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:
You will be provided with a weekly reading schedule and it is your responsibility to read assigned chapters prior to the next class meeting. Quizzes and examinations will be based on reading assignments, class lectures and discussions.

STUDENT ASSISTANCE:
The following resources are available to assist you in successful completion of this course:

A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
   1. Peer Tutoring Available

 Students are required to come to class in their uniform (chef jacket, pant, and hat). Also **cursing** in class will not be tolerated, students caught cursing will be given a **warning,** if they persist they will be **sent home**. All students are also required to attend all classes and are only allowed **3 absences** in the program, after the 3rdabsence they will have to retake the class.

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INSTRUCTOR	:	Paul Porras
Office Phone	:	335-6320
Laboratory Phone	:	335-6324
E-Mail	:	pporras@odessa.edu
COURSE NUMBER	:	CHEF 1205
COURSE TITLE	:	**Sanitation and Safety**

ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination. Note: there are no make-ups for quizzes.
2. Attend all class sessions.

METHOD OF EVALUATION
GRADING CRITERIA:

1. Final exam   25%
2. Attendance   15%
3. Quizzes   50%
4. Homework   10%

COURSE OUTLINE

WEEK 1<u>:</u>   <u>Reading & Discussion</u>   <u>Due: TBA</u>
 Introductions
        Food Safety and Sanitation Management
WEEK 2<u>:</u>   <u>Reading & Discussion</u>   <u>Due: TBA</u>

 Hazards to Food Safety
WEEK 3<u>:</u>   <u>Reading & Discussion</u>   <u>Due: TBA</u>

  Microbial Hazards
WEEK 4<u>:</u>   <u>Reading & Discussion</u>   <u>Due: TBA</u>

   Quiz. Factors that Affect Foodborne Illness
WEEK 5:   <u>Reading & Discussion</u>   <u>Due: TBA</u>

Following the Flow of Food
WEEK 6: **Reading & Discussion** **Due: TBA**

The Seven Principles in a HACCP System

WEEK 7: **Reading & Discussion** **Due: TBA**

HAACP Workshop
WEEK 8: **Reading & Discussion** **Due: TBA**

Mid-Term Examination
WEEK 9:
Facilities, **Reading & Discussion** **Due: TBA**
Equipment, and Utensils
WEEK 10: **Reading & Discussion** **Due: TBA**

Cleaning and Sanitizing Operations
WEEK 11: **Reading & Discussion** **Due: TBA**

Environmental Sanitation and Maintenance
WEEK 12: **Reading & Discussion** **Due: TBA**

Accident Prevention and Crisis Management
WEEK 13: **Reading & Discussion** **Due: TBA**

Education and Training
WEEK 14: **Reading & Discussion** **Due: TBA**

Food Safety Regulations
WEEK 15: **Reading & Discussion** **Due: TBA**

Review for Final Examination
WEEK 16: **Reading & Discussion** **Due: TBA**

Final Examination