

# BUTTE COLLEGE

## COURSE OUTLINE

### I. CATALOG DESCRIPTION

**FN 10 - Food Safety and Sanitation**

**3 Unit(s)**

**Prerequisite(s):** NONE

**Recommended Prep:** Reading Level IV; English Level IV; Math Level II

**Transfer Status:** CSU

51 hours Lecture

This course introduces students to principles of food safety and Hazard Analysis and Critical Control Points (HACCP) as it applies to the food industry. As part of the course a student may receive a ServSafe® Certification from the National Restaurant Association Education Foundation and an approved HACCP certification if he or she receives a minimum of 75% on the respective examinations.

### II. OBJECTIVES

Upon successful completion of this course, the student will be able to:

- A. Identify the classifications of microbes that cause food borne illness.
- B. Identify the actions needed to respond to a food borne illness outbreak and other applicable health hazards.
- C. Prepare and present a staff training on a food safety topic.
- D. Describe and analyze the systems that must be in place for a HACCP plan to successfully prevent food borne illness.
- E. Apply the seven principles of an effective HACCP plan to a food establishment and/or manufacturing industry.
- F. Explain the relationship between a HACCP plan and the Food Safety Modernization Act (FSMA).
- G. Construct a HACCP plan for a food manufacturer.

### III. COURSE CONTENT

#### **A. Unit Titles/Suggested Time Schedule**

	Lecture	
<u>Topics</u>		<u>Hours</u>
1. Introduction to Food Safety		1.00
2. Causes of food borne illness and contamination		3.00
3. Flow of Food in Food Service Establishment		3.00
4. Food Safety Managerial Control and Crisis Management Systems		2.00
5. Facilities and Equipment safety, cleaning and regulation standards		3.00
6. Staff Training		3.00
7. Introduction to the HACCP plan and the FSMA		3.00
8. National FDA Food Code and California Retail Food Code		2.00
9. HACCP Principles in the Industry and Hazard Identification		4.00
10. Foundation for HACCP: Prerequisite Programs		6.00
11. Seven principles of building a HACCP Plan		9.00
12. Flow of Food (Farm to Table)		3.00
13. Implementation of a HACCP plan		9.00
Total Hours		51.00

#### **IV. METHODS OF INSTRUCTION**

- A. Lecture
- B. Collaborative Group Work
- C. Class Activities
- D. Homework: Students are required to complete two hours of outside-of-class homework for each hour of lecture
- E. Discussion
- F. Reading Assignments

#### **V. METHODS OF EVALUATION**

- A. Exams/Tests
- B. Oral Presentation
- C. Projects
- D. Homework
- E. Written Assignments
- F. Class Discussion

#### **VI. EXAMPLES OF ASSIGNMENTS**

- A. Reading Assignments
  - 1. Read three articles about the Food Safety and Modernization Act (FSMA). Be ready to discuss in class the goal of the FSMA and how it will affect food manufacturers.
  - 2. Read the Food Borne Illness Case Study presented in the handout. Be prepared to discuss in class the FDA and USDA regulations that apply to this case and what agencies would get involved in this type of outbreak.
- B. Writing Assignments
  - 1. Go to the Butte County Health Department's website that lists the Health inspections for area restaurants. Choose three restaurant inspection reports and complete a one-page paper outlining the contents of each report. Next, design a staff training that would be appropriate based on one of the inspection reports reviewed.
  - 2. Review assigned food borne illness case studies in both retail and manufacturing environments. Write a one-page paper analyzing what actions could have prevented the outbreak and what staff training procedures would be appropriate to prevent future outbreaks.
- C. Out-of-Class Assignments
  - 1. Design and present a HACCP plan for a food manufacturing facility, due at the end of the semester. The HACCP plan must address the current food laws and regulations as well as requirements levied by the FSMA. The project will be constructed using the seven principles for building a HACCP plan and must include and address prerequisite programs pertinent to the food manufacturer being discussed. The assignment is expected to be between 8-10 typewritten pages (not including schematics) and will be completed over the last half of the semester.
  - 2. Construct and present a staff training at the end of the ServSafe portion of the course. Topic examples include: Personal Hygiene, Controlling Time and Temperature, Preventing Cross Contamination, Cleaning and Sanitizing Technique. The training must include a well-designed, written handout for the training participants. The training assignment must also include an outline with goals and objectives for the training.

#### **VII. RECOMMENDED MATERIALS OF INSTRUCTION**

Textbooks:

- A. Bianco, S., Doyle P. HACCP Fundamentals with Scantron. 2nd Edition. Kendall Hunt, 2014.

B. National Restaurant Association. ServSafe® Coursebook. 6th Edition. National Restaurant Association, 2014.

**Created/Revised by:** Brenda Stagner

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