

6/1/2023 DATE

 REQUIRED COURSE
 ELECTIVE COURSE

 SSE _____ DIVISION _____
 NEW COURSE
 REVISION

Lake Land College

Course Information Form

COURSE NUMBER:		HED-046		TITLE: (30 Characters Max)				Food Service Sanitation			
SEM CR HRS:	2	Lecture:		2	Lab:	0	SOE/ Internship:		0	ECH:	2
Course Level:	<input type="checkbox"/> Gen Ed / IAI <input type="checkbox"/> Baccalaureate /Non-IAI		<input checked="" type="checkbox"/> Career/Technical <input type="checkbox"/> Dev Ed/ Not in Degree Audit		Clinical Practicum:	0	SOE/ Internship:		0	SOE ECH:	0
COURSE PCS #	12 12.0504			IAI Code			Contact Hours (Minutes Per Week)				
Repeatable (Y/N):	N	Pass/Fail (Y/N):	N	Variable Credit (Y/N):	Y	Min:	Max:	16 Wks	100	8 wks	200
Prerequisites:											
Catalog Description: (40 Word Limit) This course covers the principles of food microbiology, sources, and types of foodborne illness, personal hygiene, and all other rules and regulations for the safe handling of food.											

List the Major Course Segments (Units)	Contact Lecture Hours	Contact Lab Hours	Clinical Practicum	Non-Clinical Internship/ SOE
Foodborne illness and food allergies	5			
time/temperature relationship with foodborne illness	5			
hygiene and food safety	5			
food contamination	5			
cleaning sanitizing and facility management	5			
codes related to food service establishments	5			
OPTIONAL – National Examination from National Registry for Food Safety Professionals-maximum of 2 hours per NRFSP	5			
TOTAL	35	0	0	0

EVALUATION

QUIZZES <input checked="" type="checkbox"/>	EXAMS <input checked="" type="checkbox"/>	ORAL PRES <input type="checkbox"/>	PAPERS <input type="checkbox"/>
LAB WORK <input type="checkbox"/>	PROJECTS <input type="checkbox"/>	COMP FINAL <input checked="" type="checkbox"/>	OTHER <input checked="" type="checkbox"/> state exam

COURSE MATERIALS

TITLE:	Food Safety Management Principles for Managers
AUTHOR:	
PUBLISHER:	
VOLUME/EDITION/URL:	
COPYRIGHT DATE:	

MAJOR COURSE SEGMENT	HOURS	LEARNING OUTCOMES
		<i>The student will be able to:</i>
Identify foodborne illness and discuss food allergens	5	A) Define terms associated with foodborne illness: outbreak, food infection, food intoxication, communicable disease, pathogens, potentially hazardous foods, temperature danger zone. B) Recognize the major microorganisms and toxins that can contaminate food and the problems that can be associated with the contamination: bacteria, viruses, parasites, fungi. Define and recognize illnesses that can be associated with chemical and physical contamination. C) Define and recognize potentially hazardous foods (time/temperature control for food safety). D) Define and recognize the major factors that contribute to foodborne illness. Define and recognize illnesses that can be associated with chemical and physical contamination. E) Identify common food allergens and recognize causes of cross-contact. F) Recognize how microorganisms cause foodborne disease.

Identify time/temperature relationship with foodborne illness	5	A) Recognize the relationship between time/temperature and microorganisms (survival, growth, and toxin production) during the following stages: receiving, storing, thawing, cooking, holding/displaying, serving, cooling, storing (post production), reheating, transporting. B) Describe the use of thermometers in monitoring food temperatures: types of thermometers, techniques and frequency, calibration and frequency. C) Recognize the relationship between time/temperature and microorganisms (survival, growth, and toxin production) during the following stages: receiving, storing, thawing, cooking, holding/displaying, serving, cooling, storing (post production), reheating, transporting. D) Describe the use of thermometers in monitoring food temperatures: types of thermometers, techniques and frequency, calibration and frequency.
Describe the relationship between personal hygiene and food safety	5	A) Recognize the association of hand contact and foodborne illness: hand-washing technique and frequency; proper use of gloves, including replacement frequency and use with food allergens; and minimal hand contact with food. B) Recognize the association of personal habits and behaviors and foodborne illness: smoking, eating and drinking, wearing clothing that may contaminate food, personal behaviors, including sneezing, coughing, etc. C) Recognize the association of health of a food handler to foodborne illness: free of symptoms of communicable disease, free of infections, food protected from contact with open wounds. D) Recognize how policies, procedures and management contribute to improved food hygiene practices: self-inspection program, pest control program, cleaning schedules and procedures, equipment and facility maintenance program.
Describe methods for preventing food contamination, from purchasing to serving	5	A) Define and identify potential hazards prior to delivery and during delivery: contamination, adulteration, damage, approved source, sound and safe condition. B) Define HACCP and identify potential hazards and methods to minimize or eliminate hazards after delivery: personal hygiene, cross-contamination (food to food and equipment and utensils), contamination (chemical, additives, physical), service/display - customer contamination, storage, re-service.
Identify and apply correct procedures for cleaning, sanitizing and facility management and sanitizing equipment and utensils	5	A) Define terms associated with cleaning and sanitizing. B) Apply appropriate methods of cleaning and sanitizing: manual ware washing, mechanical ware washing, clean in place (CIP) Apply principles of cleaning and sanitizing. C) Identify frequency of cleaning and sanitizing Identify materials: equipment, detergent, sanitizer. D) Identify facility, design, and construction suitable for food establishments: refrigeration, heating and hot holding, floors, walls, ceilings, pest control, lighting, plumbing, ventilation, water supply, wastewater disposal, waste disposal. Apply appropriate methods of cleaning and sanitizing:

		manual ware washing, mechanical ware washing, clean in place (CIP). E) Identify frequency of cleaning and sanitizing.
Codes related to food service establishments	5	A) Public Health Codes & Regulations: responsibilities affecting operation: i) Illinois Food, Drug and Cosmetic Act (Ill. Rev. Stat. 1991, ch. 56½, par. 501 et seq.) [410 ILCS 620] ii) Food Service Sanitation Code (77 Ill. Adm. Code 750) iii) Meat and Poultry Inspection Act as the rules pertain Code (8 Ill. Adm. Code 125) as it pertains to food service establishments. iv) Federal regulations regarding food safety and food allergens B) Section 750.APPENDIX A Retail Food Sanitary Inspection Report Regulatory Inspection Report and its use as a control tool.
Examination - 2 hours or minimum 60 minutes or per approved national examination provider	5	A) An examination shall be proctored by an approved proctor for an approved national examination provider. B) Additional time shall be provided for the examination as allowed in the procedures set forth by the approved national examination provider. Additional time is allowed for examination, but shall not be substituted for required training hours
	35	

COURSE OUTCOMES*	At the successful completion of this course, students will be able to:
	<ul style="list-style-type: none"> List and identify how microorganisms cause foodborne illness.
	<ul style="list-style-type: none"> Explain the relationship between time/temperature and microorganisms.
	<ul style="list-style-type: none"> Identify proper cleaning and sanitizing procedures
	<ul style="list-style-type: none"> OPTIONAL - Complete and pass the exam accredited under standards developed and adopted by the Conference for Food Protection or its successor

* Course Outcomes will be used in the Assessment Software for Outcomes Assessment. Limit to 3 - 5.