



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 118	Sanitation and Safety in Food Service Operations	2
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
2/0/0	None	Spring 2022

Catalog description:

Laws and principles governing safe food service, from purchasing, receiving, preparing, serving, and storing to re-heating food products. Prepares students to take the National Restaurant Association Education Foundation certification exam as part of the course

General Education Category:
Not GenEd

Course coordinator:
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Required texts & Other materials:

Textbook: ServSafe Coursebook, Softcover + Print Exam Bundle#1030013541008
Edition: 8th ISBN: 9780866127417
Author: National Restaurant Association
Publisher: National Restaurant Association Solutions LLC
Formats: PAPERBACK

Course Student Learning Outcomes (SLO):

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

1. Evaluate and utilize safe food practices including identifying risk factors sources, symptoms, personal hygiene, and the prevention of food borne illness. [Supports ILGs # 1, 11; PLOs # 1]
2. Differentiate and discuss the various aspects of the micro world as they pertain to foodborne illness (virus, bacteria, parasites, and fungi) [Supports ILGs # 1, 11; PLOs # 1]
3. Evaluate the impact of contamination, food allergens and food borne illness [Supports ILGs # 1, 3, 11; PLOs # 1]
4. Apply the principles of the flow of food, including purchasing and receiving, storage, preparation and service and determine when food should be discarded or undergo corrective action. [Supports ILGs # 1, 11; PLOs # 1, 2]
5. Discuss and demonstrate a working knowledge of the proper standards for sanitary facilities and equipment and analyze the various aspects of proper cleaning and sanitizing of equipment and facilities [Supports ILGs # 1, 3, 11; PLOs # 1, 2]
6. Analyze and apply food safety regulation and standards at the federal, state, and local level [Supports ILGs # 1, 11; PLOs # 1]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for (PLO)

1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.

4. Develop professional written and verbal communication and computational skills related specifically to hospitality.

Units of study in detail – Unit Student Learning Outcomes:

Unit I **Keeping food safe** [Supports Course SLO # 1]

Learning Objectives

The student will be able to:

- recognize the impact of foodborne illnesses on businesses
- discuss how foodborne illnesses can occur
- identify the responsibilities of a food service operation and it's leadership

Unit II **The Micro World** [Supports Course SLOs # 1, 2, 3]

Learning Objectives

The student will be able to:

- recognize and explain various categories of foodborne illnesses
- differentiate distinct types of biological contaminants
- categorize the sources various contaminants and analyze preventive measures
- understands the application of measures to prevent the deliberate contamination of foods
- determine a concern regarding food safety and research what your position is on that particular topic
- discuss the parameters of what being a safe food handler entails

Unit III **The Flow of Food From Purchasing Through Preparation**[Supports Course SLOs # 1, 3,4]

Learning Objectives

The student will be able to:

- interpret considerations for purchasing and receiving food
- debate receiving considerations regarding acceptable delivery temperatures
- identify proper storage guidelines for specific food items
- demonstrate a working knowledge of the requirements for handling and cooking foods to the proper temperatures
- compare various service methodologies and the impact on food safety
- analyze HACCP and the requirements regarding acquiring a variance from the Department of Health

Unit IV **Food Management and Facilities Systems and Equipment [Supports Course SLOs # 1, 5, 6]**

Learning Objectives

The student will be able to:

- Discuss food safety management systems and active managerial control
- formulate proper responses and actions for crisis management
- interpret the requirements for a safe facility and equipment
- demonstrated working knowledge of cleaning and sanitizing and the related chemical concentrations and temperatures
- when corrective action needs to be taken and what it entails

Unit V **Food Safety Regulation Standards [Supports Course SLOs # 1, 5, 6]**

Learning Objectives

The student will be able to:

- identify pest control issues and how to address them
- take a position on a food safety issue and support and justify that position with valid research
- compare and contrast the roles of federal state and local institutions and their functions as related to food safety
- differentiate acceptable methodologies for training staff and the advantages and disadvantages of said methodologies

Evaluation of student learning:

Test average	70%
Research / Position Paper	20%
Class Participation	10%