

CULIN113 : Institutional Sanitation Practices for Foodservice and Hospitality

General Information

Author:	<ul style="list-style-type: none">Andrew Feldman
Course Code (CB01) :	CULIN113
Course Title (CB02) :	Institutional Sanitation Practices for Foodservice and Hospitality
Department:	CULIN
Proposal Start:	Spring 2025
TOP Code (CB03) :	(1306.30) Culinary Arts
CIP Code:	(12.0500) Cooking and Related Culinary Arts, General.
SAM Code (CB09) :	Clearly Occupational
Distance Education Approved:	No
Will this course be taught asynchronously?:	No
Course Control Number (CB00) :	CCC000237980
Curriculum Committee Approval Date:	06/12/2024
Board of Trustees Approval Date:	07/16/2024
Last Cyclical Review Date:	06/12/2024
Course Description and Course Note:	CULIN 113 studies sanitation practices as they effect the individual, Institutional and hospitality foodservice operations. It considers the prevention and control of problems encountered through guest and employee experiences. Topics include: how to prevent and control pathogens, safe food handler practices, protecting food through its flow through the establishment, food safety management systems, the Hazard Analysis Critical Control Point (HACCP) system, integrated pest management, employee training, and state and local regulations. Students will use materials from the National Restaurant Association Educational Foundation to complete the ServSafe certification program.
Justification:	New Course Mandatory Revision
Academic Career:	<ul style="list-style-type: none">Credit
Mode of Delivery:	No value
Author:	No value
Course Family:	No value

Academic Senate Discipline

Primary Discipline:	<ul style="list-style-type: none">Cullnary Art/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)
Alternate Discipline:	No value
Alternate Discipline:	No value

Course Development

Basic Skill Status (CB08)

Course is not a basic skills course.

Allow Students to Gain Credit by Exam/Challenge

Course Special Class Status (CB13)

Course is not a special class.

Pre-Collegiate Level (CB21)

Not applicable.

Grading Basis

- Grade with Pass / No-Pass Option

Course Support Course Status (CB26)

Course is not a support course

General Education and C-ID

General Education Status (CB25)

Not Applicable

Transferability

Transferable to CSU only

Transferability Status

Approved

C-ID	Area	Status	Approval Date	Comparable Course
HOSP (Management)	Hospitality Management	Approved	02/19/2019	HOSP 110 - Sanitation and Safety

Units and Hours

Summary

Minimum Credit Units (CB07)	3
Maximum Credit Units (CB06)	3
Total Course In-Class (Contact) Hours	54
Total Course Out-of-Class Hours	108
Total Student Learning Hours	162

Credit / Non-Credit Options

Course Type (CB04)

Credit - Degree Applicable

Noncredit Course Category (CB22)

Credit Course.

Noncredit Special Characteristics

No Value

Course Classification Code (CB11)

Credit Course.

Variable Credit Course

Funding Agency Category (CB23)

Not Applicable.

Cooperative Work Experience

Education Status (CB10)

Weekly Student Hours

	In Class
Lecture Hours	3

Out of Class

6

Course Student Hours

Course Duration (Weeks) 18

Hours per unit divisor 0

Laboratory Hours	0	0
Studio Hours	0	0

Course In-Class (Contact) Hours	
Lecture	54
Laboratory	0
Studio	0
Total	54

Course Out-of-Class Hours	
Lecture	108
Laboratory	0
Studio	0
Total	108

Time Commitment Notes for Students

No value

Units and Hours - Weekly Specialty Hours

Activity Name	Type	In Class	Out of Class
No Value	No Value	No Value	No Value

Pre-requisites, Co-requisites, Anti-requisites and Advisories

Advisory

ENGL101 - Introduction to College Reading and Composition

Objectives

- Write timed, in-class essays exhibiting acceptable college-level control of mechanics, organization, development, and coherence.
- Integrate the ideas of others through paraphrasing, summarizing, and quoting without plagiarism.
- Proofread and edit essays for presentation so they exhibit no disruptive errors in English grammar, usage, or punctuation.

OR

Advisory

ESL141 - Grammar And Writing IV

Objectives

- Compose a 400 to 450-word thesis-based essay which: (a) summarizes and cites appropriately a reading passage provided as a prompt, (b) includes a clear thesis statement, (c) uses evidence to support the thesis, (d) shows clear organization into an introduction, body, and conclusion, and (e) uses appropriate rhetorical modes such as comparison/contrast, cause/effect, and persuasion in order to support a thesis.

Entry Standards

Entry Standards	Description
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comprehend multi-paragraph reading passages in textbooks.

No Value

Course Limitations

Cross Listed or Equivalent Course

Description

No value

No value

Specifications

Methods of Instruction

Methods of Instruction

Lecture

Methods of Instruction

Discussion

Methods of Instruction

Multimedia

Methods of Instruction

Collaborative Learning

Methods of Instruction

Field Activities (Trips)

Methods of Instruction

Presentations

Out of Class Assignments

- Individual project (e.g. survey a food service operation and write a report/critique)
- Homework (e.g. questions at the end of text book chapters)

Methods of Evaluation

Rationale

Exam/Quiz/Test

ServSafe Food Protection Manager Certification Examination

Exam/Quiz/Test

Quizzes

Exam/Quiz/Test

Midterm

Exam/Quiz/Test

Final examination

Project/Portfolio

Final project (e.g. critique a food service operation)

Textbook Rationale

No Value

Textbooks

Author	Title	Publisher	Date	ISBN
The National Restaurant Association Educational Foundation	ServSafe Coursebook	NRAEF	2022	978-0-86612-709-7
Levgold, D.	Foodservice Management By Design	Association of Nutrition and Foodservice Professionals	2018	1086399406

Other Instructional Materials (i.e. OER, handouts)

No Value

Materials Fee

No value

Learning Outcomes and Objectives

Course Objectives

Describe the importance of sanitation policies in food service operations.

Identify management's role in the implementation and development of a sanitation program.

Apply sanitation policies and practices to daily activities.

Critique, judge, and assess the current sanitation policies and practices at an ongoing foodservice establishment.

Use technology to research and analyze data related to sanitation and safety control and explore on-line information regarding food safety.

Demonstrate customer encounter skills in cases of potential foodborne illness and menu inquiries.

SLOs

Define key terms and concepts and identify important procedures and common practices of sanitation policies and practices.

Expected Outcome Performance: 70.0

ILOs
Core ILOs
Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

Analyze and compare daily actions and the actions of others to one's knowledge of sanitation policies and practices.

Expected Outcome Performance: 70.0

ILOs
Core
ILOs

Analyze and solve problems using critical, logical, and creative thinking; ask questions, pursue a line of inquiry, and derive conclusions; cultivate creativity that leads to innovative ideas.

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

Create, plan, and design sanitation policies and practices at an ongoing foodservice establishment.

Expected Outcome Performance: 70.0

ILOs
Core
ILOs

Analyze and solve problems using critical, logical, and creative thinking; ask questions, pursue a line of inquiry, and derive conclusions; cultivate creativity that leads to innovative ideas.

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

Additional SLO Information

Does this proposal include revisions that might improve student attainment of course learning outcomes?

No

Is this proposal submitted in response to learning outcomes assessment data?

No

If yes was selected in either of the above questions for learning outcomes, explain and attach evidence of discussions about learning outcomes.

No Value

SLO Evidence

No Value

Course Content

Lecture Content

Providing Safe Food (3 hours)

- Foodborne illnesses
- Preventing foodborne illnesses
- Key practices for ensuring food safety
- The food safety responsibilities of a manager

The Microworld (3 hours)

- Pathogens
- Viruses
- Bacteria
- Parasites
- Fungi
- Biological toxins
- Emerging pathogens and issues

Contamination, Food Allergens, and Foodborne Illnesses (3 hours)

- Chemical contaminants
- Physical contaminants
- The deliberate contamination of food
- Food allergens

The Safe Foodhandler (3 hours)

- How foodhandlers can contaminate food
- Components of a personal hygiene program
- Designated lockers for personal clothing and other items
- Proper use of gloves, aprons
- Management's role in a personal hygiene program
- Exclusion of staff with skin infections or communicable diseases

Hazard Analysis Critical Control Point (HACCP) (4 hours)

- Protecting food in all phases using HACCP
- Time and temperature control
- Preventing cross-contamination

The Flow of Food (12 hours)

- Purchasing and Receiving
- Choosing a supplier
- Inspection procedures
- Receiving and inspecting specific foods
- Storage
- General storage guidelines
- Types of storage
- Storage techniques
- Storing specific foods
- Proper handling of personal/family foods in healthcare (no mixing with other foods for general service)
- Preparation
- Thawing food
- Preparing specific foods
- Cooking food
- Cooking requirements for specific foods
- Cooling food
- Reheating food
- Proper storage/disposal of refuse during and after food production
- Service
- Holding food for service
- Serving food safely
- Off-site service

Food Safety Management Systems (6 hours)

- Prerequisite food safety programs
- Active managerial control
- Crisis management

- Accident prevention
- Developing emergency action plans for failure in plumbing, sewer, electrical, venting, waste and chemical disposal

Sanitary Facilities and Equipment (4 hours)

- Designing a sanitary establishment
- Proper use of sinks: handwashing, food preparation, dishwashing
- Considerations for other areas of the facility
- Sanitation standards for equipment (grease trap, hood, vents, ice scoop, other)
- Installing, operating, cleaning and maintaining kitchen equipment: e.g., ice machine
- Utilities: water, safe plumbing and sewers: air gap, anti-siphon valve
- Fire extinguishers

Cleaning and Sanitizing (4 hours)

- Cleaning vs. sanitizing
- Machine dishwashing vs. manual dishwashing
- Cleaning the premises
- Tools for cleaning Utensils, tableware, and equipment storage
- Food service chemicals use
- Developing a cleaning program

Integrated Pest Management (4 hours)

- Identifying pests
- Working with a Pest Control Operator (PCO)
- Treatment
- Control measures Use and storage of pesticides

Food-Safety Regulation and Standards (4 hours)

- Objectives of a foodservice inspection program
- Government regulatory system for food
- The FDA Food Code
- The inspection process
- Self-inspections
- Federal regulatory agencies
- Voluntary industry controls

Employee Food Safety Training (4 hours)

Total hours: 54

Additional Information

Is this course proposed for GCC Major or General Education Graduation requirement? If yes, indicate which requirement in the two areas provided below.

No

GCC Major Requirements

No Value

GCC General Education Graduation Requirements

No Value

Repeatability

Not Repeatable

Justification (if repeatable was chosen above)

No Value

Resources

Did you contact your departmental library liaison?

No

If yes, who is your departmental library liaison?

No Value

Did you contact the DEIA liaison?

No

Were there any DEIA changes made to this outline?

No Value

If yes, in what areas were these changes made:

No Value

Will any additional resources be needed for this course? (Click all that apply)

- No

If additional resources are needed, add a brief description and cost in the box provided.

No Value