

Montgomery County Community College
 CUL 105
 Safety & Sanitation
 2-2-0

COURSE DESCRIPTION:

This course provides an overview of the issues relating to the standards of food safety and sanitation within the hospitality industry. Specific topics include microorganisms, employee training, equipment purchasing, integrated pest management, cleaning and sanitizing, and other related subjects. Students prepare for and take an industry recognized food safety and sanitation manager certification test. As part of the course, students must pass the ServSafe certification exam from the National Restaurant Association (NRA).

REQUISITES:

Previous Course Requirements
 None

Concurrent Course Requirements
 None

Learning Outcomes: Upon successful completion of this course, the student will be able to:	Learning Activities	Evaluation Method
1. Describe good personal hygiene habits within the hospitality industry.	Lecture Written assignments	Written Exam In class activity
2. Describe proper food handling procedures including ordering, receiving, storing, cooking, cooling, and service of food.	Lecture Written assignments	Written Exam In class activity
3. Discuss the steps in the Food Safety Management System (HACCP)	Lecture Written assignments	Written Exam In class activity
4. Explain the growth and prevention of disease-	Lecture Written assignments	Written Exam In class activity

causing bacteria, food borne illness and suspect foods in a commercial kitchen		
5. Discuss the impact of improperly prepared foods on high-risk populations (elderly, infants, immune deficiency) and health related concerns	Lecture Written assignments	Written Exam In class activity
6. Discuss the responsibilities of the foodservice manager as they relate to risk factors and food safety management systems	Lecture Written assignments	Written Exam In class activity
7. Discuss the importance of chemical usage, storage, and disposal	Lecture Written assignments	Written Exam In class activity

At the conclusion of each semester/session, an assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture: Course & Syllabus Overview & Providing Safe Food
2. Lecture: Forms of Contamination, The Safe Food Handler
3. Lecture: The Flow of Food, Purchasing, Receiving, and Storage
4. Lecture: Review, The Flow of Food: Preparation
5. Lecture: The Flow of Food: Service, Food Safety Management Systems
6. Lecture: Safe Facilities and Pest Management, Cleaning and Sanitizing
7. Lecture: Review, Certification Test

LEARNING MATERIALS:

National Restaurant Association Educational Foundation. *ServSafe Coursebook. 8th ed.* Chicago, IL, 2022.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: John De Pinto, MLD, CEC
Culinary Business Manager

Date: 3/23/2018

VPAA/Provost or designee Compliance Verification:
Victoria Bastecki-Perez, Ed. D.

Date: 5/3/2018

Revised by: Joseph Jacques, CEPC
VPAA or designee Compliance Verification:

Date: 6/27/2023

Chae E. Sweet, Ed.D.

Date: 6/27/2023

Revised by: Joseph Jacques, CEPC
VPAA or designee Compliance Verification:

Date: 2/2024

Date: 4/1/2024



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.