

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FOS 1201
COURSE TITLE:	Sanitation and Safety Management
PREREQUISITE(S):	None
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	3
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	3
Laboratory:	
Other _____:	
FACULTY WORKLOAD POINTS:	3
STANDARDIZED CLASS SIZE ALLOCATION:	25
CATALOG COURSE DESCRIPTION:	
<p>Students will explore the scientific rationale for sanitation and safety practices which are enforced for group protection in institutions and food service facilities. Students will identify causative agents of food-borne illnesses and demonstrate preventive techniques by adhering to sanitation standards. The course emphasizes methods of accident and fire prevention.</p>	
SUGGESTED TEXT(S):	<u>ServSafe Essentials (with unused exam)</u> , John Wiley & Sons, Latest Edition
IMPLEMENTATION DATE:	November 14, 1987
REVIEW DATE:	Fall Term, 1994 (951) Fall Term, 2002 (20031) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS

CONTACT HOURS
PER TOPIC

I.	Consumer Protection in a Food Service Facility	12
	A. Sanitation	(2)
	B. Personal Hygiene	(2)
	C. Food Borne Illnesses	(2)
	D. Bacterial Illnesses	(2)
	E. Communicable Diseases	(2)
	F. Sanitation Laws	(2)
II.	Sanitation in a Food Service Facility	16
	A. Sanitizing Dishes and Utensils	(4)
	B. Kitchen and Dining Room Sanitation	(4)
	C. Integrated Pest Management (IPM)	(4)
	D. Sanitary Food Handling	(4)
III.	Safety in a Food Service Facility	16
	A. Kitchen Equipment Safety	(3)
	B. Safe Work Habits	(3)
	C. Hazard Analysis Critical Control Control Point (HACCP)	(2)
	D. Reporting & Monitoring Procedures	(2)
	E. Materials for Interior Construction	(2)
	F. FBA Food Code	(3)
	G. Occupational Safety and Health Act	(1)
IV.	Employee Training	16
	A. Training for Sanitary Food Handling	(4)
	B. Training for Safety Techniques	(4)
	C. Training for Delivery Methods	(4)
	D. Training for Health and Hygiene	(4)

STUDENT COMPETENCIES:

After instruction, the student will be able to:

1. Apply principles of sanitation in handling food.
2. Demonstrate knowledge of the prevention of food borne illnesses.
3. Demonstrate safe work habits for a food service facility.
4. Demonstrate knowledge of fore prevention and action to follow in emergencies.
5. Demonstrate ability to assist other employees in using safe, sanitary work habits.

PROGRAM TITLE: Dietetic Technician
COURSE TITLE: Sanitation and Safety Management
CIP NUMBER: 0620.040100

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

01.0 DEMONSTRATE CORE CURRICULUM COMPETENCIES (FOR EITHER OPTION)--The student will be able to:

- 01.02 Implement and monitor sanitation and safety procedures applicable to food and nutritional service operations.
- 01.03 Encourage and utilize effective communication and documentation skills in the area of responsibility.
- 01.06 Participate in development, implementation and maintenance of a quality assurance program.

02.0 SELECT FOOD SERVICE MANAGEMENT OPTION--The student will be able to:

- 02.02 Participate in and supervise the selection, use, care and storage of equipment and supplies.
- 02.09 Assist in an ongoing program of quality assurance for food service units.

