



- I. COURSE DESCRIPTION: This course focuses on preventing food-bourne illness primarily within the Health Care Institutional setting. It addresses special regulations governing food service and shows strategies involved in proper food handling and control of contamination. There is an emphasis on food safety, quality assurance programs, and safety working environments.**
- II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:**

Upon successful completion of this course, the student will demonstrate the ability to:

1. Potential Elements of the Performance:  
Identify food poisonings, their causes, symptoms and implications
2. Potential Elements of the Performance:  
Know Government Regulations for safe food handling in Healthcare Foodservice
3. Potential Elements of the Performance:  
Know the role of the Food Service Worker in preventing food poisoning risks
4. Potential Elements of the Performance:  
Be able to handle foods safely to prevent food bourne illness
5. Potential Elements of the Performance:  
Be familiar with personal hygiene and sanitation practices to prevent food bourne illness
6. Potential Elements of the Performance:  
Demonstrate techniques and tools in proper sanitation and safe food handling
7. Potential Elements of the Performance:  
Understand and implement HACCP procedures as a Food Service Worker
8. Potential Elements of the Performance:  
Be knowledgeable concerning inspection by Public Health Authorities
9. Potential Elements of the Performance:  
Adhere to departmental fire policies and procedures
10. Potential Elements of the Performance:  
Be familiar with hazardous materials and apply principles of WHMIS
11. Potential Elements of the Performance:  
Demonstrate knowledge of common injuries in Food Service and prevention strategies. As well as apply First Aid techniques to minor injuries
12. Potential Elements of the Performance:  
Be able to apply First Aid techniques to minor injuries and health care emergencies in healthcare food service environment.

**III. TOPICS:**

1. Sanitation and Safety Management
2. Hazards to Food Safety
3. Factors Affecting Food Bourne Illness
4. The Food Product Flow
5. HACCP & Facilities, Equipment and Utensils
6. Cleaning and Sanitizing Operations
7. Environmental Sanitation and Maintenance
8. Accident Prevention and Crisis Management
9. Education and Training and The role of Government in Food Safety

**IV. REQUIRED RESOURCES/TEXTS/MATERIALS:**  
Essentials in Food Safety and Sanitation**V. EVALUATION PROCESS/GRADING SYSTEM:**

Mid-Term Exam	35marks
Assignment	30 marks
Final Examination	35 marks

Total 100 marks

The following semester grades will be assigned to students:

<b>Grade</b>	<b><u>Definition</u></b>	<i>Grade Point Equivalent</i>
A+	90 – 100%	4.00
A	80 – 89%	3.00
B	70 - 79%	2.00
C	60 - 69%	1.00
D	50 – 59%	0.00
F (Fail)	49% and below	
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject area.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the	

	requirements for a course.
NR	Grade not reported to Registrar's office.
W	Student has withdrawn from the course without academic penalty.

## VI. SPECIAL NOTES:

### Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Special Needs office. Visit Room E1101 or call Extension 703 so that support services can be arranged for you.

### Retention of Course Outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

### Communication:

The College considers **WebCT/LMS** as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of the **Learning Management System** communication tool.

### Plagiarism:

Students should refer to the definition of "academic dishonesty" in *Student Code of Conduct*. Students who engage in academic dishonesty will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

### Course Outline Amendments:

The professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

*<include any other special notes appropriate to your course>*

**VII. PRIOR LEARNING ASSESSMENT:**

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

**VIII. DIRECT CREDIT TRANSFERS:**

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.