



SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: SANITATION AND SAFETY

CODE NO.: FDS127 SEMESTER: ONE

PROGRAM: CHEF TRAINING, APPRENTICE COOK, HOTEL & REST.

AUTHOR: REX LEESON

DATE: SEPTEMBER, 1994

PREVIOUS OUTLINE DATED: _____

New: X Revision: _____

APPROVED: DEAN, SCHOOL OF BUSINESS & HOSPITALITY DATE _____

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COURSE NAME

COURSE CODE

OVERALL OBJECTIVE:

To provide the student with an understanding of sanitation and safety required and the importance in the industry.

UNIT 1.01 - INTERPRETATION OF TERMS:

Identify and define the terms in the National Sanitation Code.

UNIT 1.02 - FOOD CONTAMINATIONS:

List and describe the causes, symptoms, control and method of transmission of borne illnesses.

- state the four usual bacterial families involved in food borne illnesses
- discuss transmission, control measures and major food habits
- describe three types of food borne illnesses; causes, symptoms and methods of transmission

Unit 1.03 - PERSONAL HYGIENE:

Explain the importance of personal hygiene.

- state the reasons for using personal sanitary habits
- demonstrate personal hygiene and grooming which are appropriate to this industry

UNIT 1.04 - SAFE FOOD HANDLING:

Explain the importance of sanitary practices in transportation, purchasing, receiving and storage of foods (including required temperatures).

- state the methods of safe transporting, purchasing, receiving and storing of foods
- define purchasing from an "approved" source
- demonstrate personal sanitary habits as stated in The Sanitation Code
- in all practical food preparation and service labs, 10% of Sanitation unit mark to be applied
- list eight personal sanitation habits to be encouraged in food-service workers

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Identify the three levels of government involved in food health inspection.

- state the three levels of government food inspection and their areas of control

Unit 1.5 - CONSTRUCTION STANDARDS:

Describe standards for construction of foodservice premises.

- list and identify sanitation requirements in construction standards, furnishing, housekeeping and maintenance procedures, customer food-service, design and installation of equipment, garbage control, storage and handling as stated in the National Sanitation Code and in accordance with Provincial Legislation

Unit 1.6 - MAINTENANCE STANDARDS:

Identify the major pieces of equipment and utensils used in the industry.

- list the major prices of equipment and utensils used in the industry
- state the manufacturer's approved method of cleaning, disinfecting and maintaining major pieces of equipment and utensils
- list the responsibilities of suppliers, employers and employees with regard to Workplace Hazardous Materials Information System (WHMIS) legislation

UNIT 1.07 - FIRST AID:

Demonstrate first aid.

- complete the requirements of a general emergency first aid course

UNIT 1.08 - HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP):

The primary causes of food poisoning and emphasize the importance of self-inspection. An explanation of potentially hazardous foods, cross contamination and temperature control is provided.

EVALUATION:

Three tests will be given: (approximate dates):

October _____
November _____
December _____

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Cleaning lab sheet will be averaged with mark which will account for 10%.

Everyone will be required to write the test set by the National Sanitation Training Program (NSTP) by Canadian Restaurant and Foodservice Association.

If you wish you may receive a certificate from the Association at a cost of \$7.50 providing you pass.

GRADING SYSTEM:

Chef Training:

A+ 90-100%
A 80- 89%
B 70- 79%
C 60- 69%
R Repeat - under 59%

Apprentices:

A 85-100% - Excellent
B 75- 84% - Above Average
C 60- 74% - Average
D 50- 59% - Below Average
F 0- 49% - Failure

NOTE: Guest speaker from Algoma Health Unit (Health Inspector).

