

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE MARIE, ON



COURSE OUTLINE

Course Title: **SANITATION**

Code No.: **FDS127** **Semester:** **One**

Program: **Chef Training & Apprentices**

Author: **Rex Leeson**

Date: **September 1998**

Previous Outline Date: **September 1997**

Approved:

Joseph C. Swellen

Dean

July '98

Date

Total Credits:

Prerequisite(s):

Length of Course:

Total Credit Hours:

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COURSE DESCRIPTION

This course is designed to provide the student with the necessary skills required for sanitation and safety for industry and work place set by the Canadian Restaurant Association.

TOPICS TO BE COVERED

1. Interpretation of Terms (effectively)
2. Food Contamination (HACCP)
3. Personal Hygiene
4. Safe Food Handling
5. Construction Standards
6. Maintenance Standards (WHMIS)
7. First Aid

1. ***Interpretation of Terms (effectively)***

- A. **Learning Outcomes**

- Identify and define the terms in National Sanitation Code

- B. ***Elements of the Performance***

Upon successful completion the student will be able to identify:

- the terms in the National Sanitation Code
 - Recognize the importance of food safety and sanitation as the basis to prevent foodborne illness
 - state the problems caused by foodborne illness for both the individuals who become ill and the food establishment blamed for the incident
 - identify trends in menus and consumers use of food products prepared in food establishments
 - explain the purpose of government regulations (federal, provincial and local) in the food industry
- (this will constitute approximately 15% of the course grade).

2. ***Food Contamination***

- A. **Learning Outcome**

- demonstrate and understand the causes, symptoms, control and method of transmission of foodborne illnesses

B. Elements of the Performance

Upon successful completion the student will have the ability to:

- identify the four usual bacterial families involved in foodborne illnesses
- discuss transmission, control measures and major food habits
- describe the three types of foodborne illnesses, causes, symptoms and method of transmission

(this will constitute approximately 15% of the course grade)

3. Personal Hygiene**A. Learning Outcomes**

- students will understand the importance of personal hygiene

B. Elements of the Performance

Upon successful completion of this course the student will demonstrate personal hygiene and grooming which are appropriate to the industry.

(this will constitute approximately 15% of the course grade)

4. Safe Food Handling**A. Learning Outcomes**

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

B. Elements of the Performance

Upon successful completion of this course the student will:

- state the methods of safe transporting, purchasing, receiving and storing of food
- define purchasing from an (approved) source
- demonstrate personal sanitary habits as stated in the Sanitation Code
- list eight personal sanitation habits to be encouraged in food service workers

(this will constitute approximately 15% of the course grade)

5. Construction Outcomes**A. Learning Outcomes**

- understand the standards required for construction of food service premises

B. Elements of the Performance

- list and identify sanitation requirements in construction standards, maintenance procedures, customer, food service, design and installation of equipment, garbage control
(this will constitute approximately 15% of the course grade)

6. ***Maintenance Standards***

A. **Learning Outcomes**

- will learn the major pieces of equipment and utensils used in the industry

B. **Elements of the Performance**

- will be able to use the major pieces of equipment used in the industry
- the method of cleaning, disinfecting, and maintaining major pieces of equipment and utensils
- will understand the responsibilities of suppliers, employers and employees with regard to Workplace Hazardous Material Information System (WHMIS) legislation
(this will constitute approximately 15% of the course grade)

7. ***First Aid***

A. **Learning Outcomes**

- demonstrate and understand how to prevent accidents by doing tasks carefully.

B. **Elements of the Performance**

- the student will demonstrate duties that will help to reduce the risks for both customers and employers in the workplace.
(this will constitute approximately 15% of the course grade)

GRADING SYSTEM

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

SPECIAL NOTES

Guest speaker from Algoma Health Unit (health inspector)

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, learning disabilities) you are encouraged to discuss required accommodations with the instructor and/or contact the special needs office so that support services can be arranged for you.

Prior Learning Assessment:

Students who wish to apply for advanced credit in the course should consult the instructor. Credit for prior learning will be given upon successful completion.

Required Resources/Text/Materials:

- 1) Stemmed Thermometer
- 2) Food Premises Regulation Under the Health & Promotion Act
Regulation 562 of the Revised Regulations of Ontario
- 3) The Sanitation Code for Canada's Foodservice Industry (CRFA)

Evaluation Process/Grading System:

Three tests will be given (approximate dates)

October 15

November 15

December 15

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.

GUIDELINES RE GRADING:

ASSIGNMENTS:

Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. **Therefore assignments will be due at the beginning of class and will be 100% complete. No extension will be given unless the student and the professor have come to an agreement prior to the due date.**

TESTS:

If a student is not able to write a test because of illness or a legitimate emergency, that student must contact the professor **prior** to the test or as soon as possible and provide an explanation which is acceptable to the professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.

SPECIAL NOTES:

Dress Code:

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom.

Special Needs:

If you are a student with special needs (eg. Physical limitations, visual impairments, learning disabilities), you are encouraged to discuss required accommodations with the professor and/or contact the Special Needs Office, Room E1204, ext. 493, 717, 491 so that support services can be arranged for you.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in the "Statement of Student Rights & Responsibilities". 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, as may be decided by the professor.

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 post secondary institutions.

Substitute course information - available at the Registrar's Office

The professor reserves the right to modify the course as deemed.