

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



Sault College

COURSE OUTLINE

COURSE TITLE: Sanitation

CODE NO. : FDS 127 **SEMESTER:** ONE

PROGRAM: CULINARY SKILLS - CHEF TRAINING
CULINARY MANAGEMENT
COOK APPRENTICE

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DATE: FALL 2006 **PREVIOUS OUTLINE DATED:** FALL 2005

APPROVED:

	_____ DEAN	_____ DATE
TOTAL CREDITS:	1	
PREREQUISITE(S):	NONE	
HOURS/WEEK:	1 HOUR/WEEK	

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*For additional information, please contact Rick Wing
Dean of Continuing Education, Contract Training and Hospitality
(705) 759-2554, Ext.2405*

I. 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 Algoma Health Unit Food handler's certificate, and H.A.C.C.P.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. Identify and define the terms in the Food handler's certificate

Potential Elements of the Performance:

- a) The terms in the food handler's certificate
- b) Recognize the importance of food safety and sanitation as the basis to prevent food borne illness
- c) State the problems caused by food borne illness for both the individuals who become ill and the food establishment blamed for the incident
- d) Identify trends in menus and consumers use of food products prepared in food establishments
- e) Explain the purpose of government regulations (federal, provincial and local) in the food industry

2. State the causes, symptoms, control and method of transmission of food borne illnesses

Potential Elements of the Performance:

- a) Identify the four usual bacterial families involved in food borne illnesses
- b) Discuss transmission, control measures and major food habitats
- c) Describe the three types of food borne illnesses, causes, symptoms and method of transmission

3. Maintain health standard levels and maintain an appropriate level of personal hygiene

Potential Elements of the Performance:

- a) Upon successful completion of this course the student will demonstrate personal hygiene and grooming which are appropriate to the industry.
(See attached policy on dress code)
4. Explain the importance of sanitary practices in transportation, purchasing, receiving and storage of foods including required temperatures. As well as limiting cross -contamination.

Potential Elements of the Performance:

- a) State the methods of safe transporting, purchasing, receiving and storing of food
 - b) Define purchasing from an (approved) source
 - c) Demonstrate personal sanitary habits as stated in the Sanitation Code
 - d) List at least eight personal sanitation habits to be encouraged in food service workers
5. Identify the standards required for construction of food service premises

Potential Elements of the Performance:

- a) List and identify sanitation requirements in construction standards, maintenance procedures, customer, food service, design and installation of equipment, garbage control

6. List and safely use (only after proper demonstration) major pieces of equipment and utensils used in the industry

Potential Elements of the Performance:

- a) Will be able to use the major pieces of equipment used in the industry
 - b) The method of cleaning, disinfecting, and maintaining major pieces of equipment and utensils
 - c) Will understand the responsibilities of suppliers, employers and employees with regard to Workplace Hazardous Material Information System (WHMIS) legislation
7. Prevent and help reduce accidents by doing tasks carefully.

Potential Elements of the Performance:

- a) Demonstrate duties that will help to reduce the risks for both customers and employers in the workplace.
Example: Safe lifting techniques & safe cutting techniques

III. TOPICS:

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

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

- 1) **Stemmed Thermometer (purchase at any food supply store)**
- 2) **Food Premises Regulation Under the Health & Promotion Act**
- 3) **Food Handler's Manual Algoma Health Unit**

V. EVALUATION PROCESS/GRADING SYSTEM:

Three tests will be given (approximate dates)

October	34%
November	33 %
December	33 %

Everyone will be required to write the test set by the Algoma Health Unit.

Cost to students approximately \$8.00

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	4.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 - 59%	1.00
F (Fail)	49% and below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
U	Unsatisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from course without academic penalty.	

VI. SPECIAL NOTES:

Guest speaker from Algoma Health Unit (Health Inspector)

Dress code in affect. See attached

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 instructor and/or the Special Needs office. Visit Room E1204 or call Extension 2493, 2717, or 2491 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.

Plagiarism:

Students should refer to the definition of “academic dishonesty” in *Student Rights and 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/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.

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.