

**SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY**

**SAULT STE. MARIE, ONTARIO**



Sault College

**COURSE OUTLINE**

**COURSE TITLE:** Sanitation, Safety and Equipment

**CODE NO. :** FDS127 **SEMESTER:** ONE

**PROGRAM:** Culinary Skills – Chef Training  
Culinary Management  
Cook Apprentice

**AUTHOR:** **PETER E GRAF M.B.A., WACS G.M.C.**

**DATE:** May 2009 **PREVIOUS OUTLINE DATED:** June 2008  
**APPROVED:** "Penny Perrier" May 14/09

	<b>CHAIR</b>	<b>DATE</b>
<b>TOTAL CREDITS:</b>	1	
<b>PREREQUISITE(S):</b>	NONE	
<b>HOURS/WEEK:</b>	1 HOUR/WEEK	

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*For additional information, please contact*  
**Penny Perrier, Chair of School of Hospitality**  
*(705) 759-2554, Ext.2754*

**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. *Maintain safe and clean work-site***

Potential Elements of the Performance:

- Maintain safe worksite
- Maintain clean worksite
- 

**2. *Identify appropriate legislation***

Potential Elements of the Performance:

- State the three levels of government food health inspection and their areas of control
- Identify and define the terms in the National Sanitation Code

**3. *List and describe the causes, symptoms, control and method of transmission of food-borne illnesses and non-food contaminants***

Potential Elements of the Performance:

- State the four usual bacterial families involved in food-borne illnesses
- Discuss transmission, control measures and major food habitats
- Describe three types of food-borne illnesses, causes, symptoms and methods of transmission
- Describe non-food contaminants e.g. Hepatitis and chemical contaminants

**4. *Discuss the importance of personal hygiene***

Potential Elements of the Performance:

- State the reasons for using personal sanitary habits
- Describe personal sanitary practices

5. ***Describe the importance of sanitary practices in transportation, purchasing, receiving, storing, holding and reheating of foods (including required temperatures)***

Potential Elements of the Performance:

- State the methods of safe transporting, purchasing, receiving, storing, preparing, holding and reheating of foods with special emphasis on temperature control
- Define purchasing from an approved source
- List eight personal sanitation habits to be practiced by food service workers
- Adhere to the principles of hazard analysis critical control point-system (HACCP).

6. ***Identify the major pieces of equipment and utensils used in the industry and their safe use.***

Potential Elements of the Performance

- List and identify safety and sanitation requirements for garbage control
- Design and implement a cleaning schedule for a food preparation area

7. ***List and describe the importance of emergency and planning procedures (cause and response)***

Potential Elements of the Performance

- Fire
- Accident
- Evacuation

8. ***Food handlers certificate***

Potential Elements of the Performance

- write and pass the Ontario Food Handlers Certificate

**III. TOPICS:**

1. Safe and Secure work site
2. Legislation
3. Food borne illnesses
4. Personal hygiene
5. Sanitary practices within production and storing
6. Maintenance Standards (WHMIS)
7. HACCP
8. Emergency and planning procedures

**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

Test 1           25%

Test 2           25%

Assessment   50%

**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% or 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 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:

### Dress Code:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom. **(Without proper uniform, classroom access will be denied)**

### 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.

### 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.

### Prior Learning Assessment:

Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question. Please refer to the Student Academic Calendar of Events for the deadline date by which application must be made for advance standing.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

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

### Disability Services:

If you are a student with a disability (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Disability Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

### 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*. A professor/instructor may assign a sanction as defined below, or make recommendations to the Academic Chair for disposition of the matter. The professor/instructor may (i) issue a verbal reprimand, (ii) make an assignment of a lower grade with explanation, (iii) require additional academic assignments and issue a lower grade upon completion to the maximum grade “C”, (iv) make an automatic assignment of a failing grade, (v) recommend to the Chair dismissal from the course with the assignment of a failing grade. 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.

Student Portal:

The Sault College portal allows you to view all your student information in one place. **mysaultcollege** gives you personalized access to online resources seven days a week from your home or school computer. Single log-in access allows you to see your personal and financial information, timetable, grades, records of achievement, unofficial transcript, and outstanding obligations, in addition to announcements, news, academic calendar of events, class cancellations, your learning management system (LMS), and much more. Go to <https://my.saultcollege.ca>.

Electronic Devices in the Classroom:

Students who wish to use electronic devices in the classroom will seek permission of the faculty member before proceeding to record instruction. With the exception of issues related to accommodations of disability, the decision to approve or refuse the request is the responsibility of the faculty member. Recorded classroom instruction will be used only for personal use and will not be used for any other purpose. Recorded classroom instruction will be destroyed at the end of the course. To ensure this, the student is required to return all copies of recorded material to the faculty member by the last day of class in the semester. Where the use of an electronic device has been approved, the student agrees that materials recorded are for his/her use only, are not for distribution, and are the sole property of the College.

Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session.

Tuition Default:

Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) as of the first week of *November* will be removed from placement and clinical activities. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.