## COURSE OUTLINE: KAP200 - SANITATION SAFETY

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

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| **Course Code: Title** | KAP200: SANITATION SAFETY AND EQUIPMENT |
| **Program Number: Name** | 6320: COOK BASIC |
| **Department:** | CULINARY/HOSPITALITY |
| **Semesters/Terms:** | 20F |
| **Course Description:** | In this course students will learn about personal hygiene, sanitation code requirements, and sanitary practices in storing, handling and cooking foods. Government health regulations, safety in handling kitchen equipment, tools and first aid are also covered. Each student will complete the Algoma Public Health`s Safe Food Handler`s Certificate Program. |
| **Total Credits:** | 1 |
| **Hours/Week:** | 3 |
| **Total Hours:** | 15 |
| **Prerequisites:** | There are no pre-requisites for this course. |
| **Corequisites:** | There are no co-requisites for this course. |
| **Essential Employability Skills (EES) addressed in this course:** | EES 1   Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience. <br> EES 2   Respond to written, spoken, or visual messages in a manner that ensures effective communication. <br> EES 4   Apply a systematic approach to solve problems. <br> EES 5   Use a variety of thinking skills to anticipate and solve problems. <br> EES 6   Locate, select, organize, and document information using appropriate technology and information systems. <br> EES 7   Analyze, evaluate, and apply relevant information from a variety of sources. <br> EES 8   Show respect for the diverse opinions, values, belief systems, and contributions of others. <br> EES 9   Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. <br> EES 11   Take responsibility for ones own actions, decisions, and consequences. |
| **Course Evaluation:** | Passing Grade: 50%, D <br><br> A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation. |
| **Books and Required Resources:** | Food Handler`s Certification program by Algoma Public Health <br> Publisher: Algoma Public Health |

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2020-2021 academic year.

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**Course Outcomes and Learning Objectives:**

| Course Outcome 1 | Learning Objectives for Course Outcome 1 |
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| Interpret relevant industry legislation. | 1.1 State the responsibilities of the three levels of government,(federal, provincial and municipal), regarding food safety and food premise inspections<br>1.2 Identify industry standards such as the Health Protection and Promotion Act |
| **Course Outcome 2** | **Learning Objectives for Course Outcome 2** |
| Demonstrate personal hygiene, professional attire and safe work practices. | 2.1 List the reasons for Personal Protective Equipment (PPE) in compliance with the Occupational Health and Safety Act and Compliance Act<br>2.2 Maintaining personal sanitary habits including wearing a clean cook`s uniform, removing jewelry, correct hand washing techniques, controlling hair and covering cuts, burns, and scratches |
| **Course Outcome 3** | **Learning Objectives for Course Outcome 3** |
| Describe the causes,symptoms, control and method of transmission of food-borne illnesses and non-food contaminants. | 3.1 State the four common bacterial families involved in food-borne illnesses<br>3.2 Identify the causes of food-borne illness, bacteria food habitats and means of transmission<br>3.3 Identify control measures for prevention<br>3.4 Describe symptoms of food-borne illnesses<br>3.5 Describe non-food contaminants. e.g. biohazards or chemical contaminants |
| **Course Outcome 4** | **Learning Objectives for Course Outcome 4** |
| Explain how to maintain a safe and clean work-site. | 4.1 Describe the principles of WHMIS (Global Harmonized System: Classification of Hazardous Materials)<br>4.2 Identify safety requirements for: Storing non-food products and hazardous materials and handling hazardous materials such as cleaning products<br>4.3 Design and implement a cleaning schedule for a food preparation area<br>4.4 Explain industry practice for hazard assessment and control procedures |
| **Course Outcome 5** | **Learning Objectives for Course Outcome 5** |
| Describe the principles of the hazard analysis critical control point-system(HACCP). | 5.1 State the methods of safe food transportation, purchasing, receiving, storage, preparation, holding and reheating of foods with emphasis on temperature control |
| **Course Outcome 6** | **Learning Objectives for Course Outcome 6** |
| Explain the use and maintenance of tools and equipment. | 6.1 Describe the maintenance and safety pre-cautions of knives and hand tools<br>6.2 Identify common kitchen equipment, the use, operation, cleaning, sanitizing and maintenance according to manufactures specifications |
| **Course Outcome 7** | **Learning Objectives for Course Outcome 7** |
| Explain emergency | |

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| | protocols for various causes according to standards and regulation. | 7.1 List and describe the importance of emergency and planning procedures (cause and response) for fire and other types of incidents. |
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**Evaluation Process and Grading System:**

| Evaluation Type | Evaluation Weight |
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| Assignments | 20% |
| Final Assessment | 30% |
| Test 1 | 25% |
| Test 2 | 25% |

**Date:** June 17, 2020

**Addendum:** Please refer to the course outline addendum on the Learning Management System for further information.

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