



COURSE OUTLINE: FDS068 - SANITATION

Prepared: Deron Tett

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

| Course Code: Title | FDS068: SANITATION | | | | | |
|---|---|--|------------------|--|---|--|
| Program Number: Name | 1075: GAS-KITCHEN ASSNT | | | | | |
| Department: | CULINARY/HOSPITALITY | | | | | |
| Semesters/Terms: | 18F | | | | | |
| Course Description: | This course will provide the student with the necessary knowledge and skills required to follow and practice the principles of sanitation in a commercial kitchen. Some of the topics include: personal hygiene, the importance of temperature control, the safe handling of food, different types of bacteria, chemicals used in the workplace, burns and grease fires. Students will write Algoma Public Health's Safe Food Handler's test as a requirement of this course. | | | | | |
| Total Credits: | 1 | | | | | |
| Hours/Week: | 1 | | | | | |
| Total Hours: | 15 | | | | | |
| Prerequisites: | There are no pre-requisites for this course. | | | | | |
| Corequisites: | There are no co-requisites for this course. | | | | | |
| Substitutes: | FDS127 | | | | | |
| Essential Employability Skills (EES) addressed in this course: | <p>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.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p> | | | | | |
| Course Evaluation: | Passing Grade: 50%, D | | | | | |
| Course Outcomes and Learning Objectives: | <table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Discuss methods of keeping a safe and clean work-site.</td> <td>1.1 Identify proper procedures to ensure a safe workplace. 1.2 Outline industry-accepted methods to maintain a sanitary work environment.</td> </tr> </tbody> </table> | | Course Outcome 1 | Learning Objectives for Course Outcome 1 | 1. Discuss methods of keeping a safe and clean work-site. | 1.1 Identify proper procedures to ensure a safe workplace. 1.2 Outline industry-accepted methods to maintain a sanitary work environment. |
| Course Outcome 1 | Learning Objectives for Course Outcome 1 | | | | | |
| 1. Discuss methods of keeping a safe and clean work-site. | 1.1 Identify proper procedures to ensure a safe workplace. 1.2 Outline industry-accepted methods to maintain a sanitary work environment. | | | | | |



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|---|--|---|
| | Course Outcome 2 | Learning Objectives for Course Outcome 2 |
| | 2. Identify provincial and federal food service legislation. | 2.1 Identify the food health inspection system of each level of government. 2.2 Outline the purpose of the Safe Food Handler`s Certificate Program. |
| | Course Outcome 3 | Learning Objectives for Course Outcome 3 |
| | 3. List and describe the causes, symptoms, and methods of transmission of food-borne illnesses and non-food contaminant. | 3.1 State the four usual bacterial families involved in food-borne illnesses. 3.2 Discuss transmission, control measures and major food habitats. 3.3 Describe three types of food-borne illnesses, causes, symptoms and methods of transmission 3.4 Describe non-food contaminants. |
| | Course Outcome 4 | Learning Objectives for Course Outcome 4 |
| | 4. Discuss the importance of personal hygiene. | 4.1 State the reasons for using safe personal sanitary practices. 4.2 Describe appropriate personal sanitary practices. |
| Course Outcome 5 | Learning Objectives for Course Outcome 5 | |
| 5. Describe the importance of sanitary practices in the transportation, purchasing, receiving, storing, holding and reheating of foods. | 5.1 State the methods to safely transport, purchase, receive, store, prepare, hold and reheat foods with special emphasis on temperature control. 5.2 Define purchasing from an approved source. 5.3 List eight personal sanitation habits to be practiced by food service workers. 5.4 Review the principles of hazard analysis critical control point-system (HACCP). | |
| Course Outcome 6 | Learning Objectives for Course Outcome 6 | |
| 6. Complete the Safe Food Handler`s Certificate Program. | 6.1 Achieve a passing grade on the Algoma Public Health`s Safe Food Handler`s test. | |

Evaluation Process and Grading System:

| Evaluation Type | Evaluation Weight | Course Outcome Assessed |
|--------------------|-------------------|-------------------------|
| Certification Test | 50% | 6 |
| Test #1 | 25% | 1, 2, 3 |
| Test #2 | 25% | 4, 5 |

Date:

June 25, 2018

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

