

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

Sault Ste. Marie, Ontario

COURSE OUTLINE

COURSE TITLE: *SANITATION*

CODE NO. *FDS127* SEMESTER: *One*

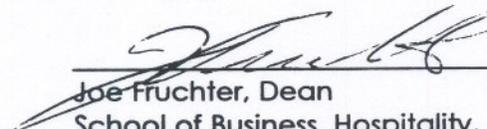
PROGRAM: *Chef Training, HRM, Kitchen Assistant*

AUTHOR: *Rex Leeson*

DATE: *September, 1997*

PREVIOUS OUTLINE DATED: *September, 1996*

APPROVED:

  
\_\_\_\_\_  
Joe Fruchter, Dean  
School of Business, Hospitality,  
Natural Resources & Computer Studies

DATE:

*Aug-21/97*  
\_\_\_\_\_

TOTAL CREDITS: \_\_\_\_\_

PREREQUISITES: \_\_\_\_\_

LENGTH OF COURSE: \_\_\_\_\_ TOTAL CREDIT HOURS: \_\_\_\_\_

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COURSE NAME

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COURSE CODE**I. COURSE DESCRIPTION:**

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

**II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:**

(Generic Skills Learning Outcomes placement on the course outline will be determined and communicated at a later date.)

- 1) Identify and define the terms in the National Sanitation Code.  
(This will constitute approximately 15% of the source grade.)
- 2) List and describe the courses, symptoms, control and method of transmission of borne illnesses.
  - state the four usual bacterial families involved in food-borne illnesses
  - discuss transmission, control measures and major food habits
  - describe three types of food borne illness and causes, symptoms and methods of transmission(This will constitute approximately 10% of the source grade)
- 3) Explain the importance of personal hygiene.
  - state the reasons for using personal sanitary habits
  - demonstrate personal hygiene and grooming which are appropriate to this industry(This will constitute approximately 10% of the source grade)
- 4) Explain the importance of practices in transportation, purchasing, receiving and storage of foods (including required temperatures). Danger Zone (4 degrees Celsius - 40 degrees Celsius)
  - state the methods of safe transporting, purchasing, receiving, and storing of foods
  - 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
  - identify the three levels of government involved in food health inspection
  - state the three levels of government food inspection and their areas of control(This will constitute approximately 10% of the course grade)
- 5) Describe standards for construction of foodservice premises.
  - list and identify sanitation requirements in construction standards, furnishing, housekeeping and maintenance procedures, customer food-service, design and installation of equipment, garbage control, storage and handling as stated in the National Sanitation Code and in accordance with Provincial Legislation.(This will constitute approximately 15% of the course grade)
- 6) Identify the major pieces of equipment and utensils used in the industry:
  - list the major pieces of equipment and utensils used in the industry
  - state the manufacturer's approved method of cleaning, disinfecting, and maintaining major pieces of equipment and utensils
  - list the responsibilities of suppliers, employees, and employers with regards to workplace

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**COURSE NAME**

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**COURSE CODE**

hazardous materials

- Information System (WHMIS) legislation

**(This will constitute approximately 15% of the course grade)**

7)

**Demonstrate First Aid**

- complete the requirements of a general emergency first aid  
- burns - cuts - choking - fire

**(This will constitute approximately 10% of the course grade)**

8)

**Identify causes of food poisoning and emphasize the importance of self-inspection. An explanation of potentially hazardous foods, cross contamination and temperature control is provided. (HACCP)**

**(This will constitute approximately 15% of the course grade)**

### **III. TOPICS:**

- 1) Interpretation of Terms; effectively
- 2) Food Contamination
- 3) Personal Hygiene
- 4) Safe Food Handling
- 5) Construction Standards
- 6) Maintenance Standards (WHMIS)
- 7) First Aid
- 8) Hazard Analysis Control Point (HACCP)

### **IV. REQUIRED RESOURCES/TEXTS/MATERIALS:**

- 1) Stemmed Thermometer
- 2) Food Premises Regulation under the Health and Promotion Act. Regulation 562 of the Revised Regulations of Ontario, 1990; November '93; Printed by the Queen's Printer for Ontario
- 3) The Sanitation Code for Canada's Foodservice Industry; "Canadian Restaurant and Foodservice Association"

### **V. 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.

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COURSE NAME

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COURSE CODEGrading System:

A+ 90-100%

A 80- 89%

B 70- 79%

C 60- 69%

Repeat - under 59%

**VI. 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, Room E1204, Ext. 493, 717, 491 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 post-secondary institutions.

**- Disclaimer for Meeting the Needs of the Learners.****- Substitute Course Information is available at the Registrar's Office.****VII. 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 of the following:

## GUIDELINES RE GRADING:

~~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.*