

**SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE MARIE, ON**



COURSE OUTLINE

Course Title: SANITATION

Code No.: FDS068 Semester: One

Program: Kitchen Assistant

Author: Rex Leeson

Date: September 1998

Previous Outline Date: September 1997

Approved:


Dean


Date

Total Credits:

Prerequisite(s):

Length of Course:

Total Credit Hours:

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COURSE DESCRIPTION

This course is designed to provide the student with the necessary skills required for sanitation and safety in the kitchen and work place. The focus will be on hands-on in labs and quizzes after each section.

II. TOPICS TO BE COVERED:

1. Interpretation of terms
2. Food Contamination
3. Personal Hygiene
4. Safe Food Handling
5. Construction Standards
6. Maintenance Standards
7. First Aid

III. Learning Outcomes and Elements of the Performance:

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

a) identify each term related to sanitation and the importance of same.

1. Interpretation of Terms: Elements of the Performance:

- identify and define the terms in the National Sanitation Code
- recognize the importance of food safety and sanitation as the basis to prevent food-borne illness
- state the problems caused by food-borne illness for both the individuals who became ill and the food establishment blamed for the incident
- identify trends in menus and consumers use of food products prepared in food establishment
- explain the purpose of government regulations (federal, provincial, and local) in the food industry

2. Food Contamination:

Learning Outcomes:

Demonstrate an understanding of the causes, symptoms, control and method of transmission of food-borne illnesses.

Elements of the Performance

The student will name:

- the four usual bacterial families involved in food-borne illnesses
- discuss transmission, control measures and major food habitats
- describe the three types of food-borne illnesses, causes, symptoms, and methods of

transmission

3. **Personal Hygiene**

Learning Outcomes:

Student will understand the importance of personal hygiene.

Elements of the Performance

Demonstrate personal hygiene and grooming which are appropriate to the industry daily in all classes, labs, and events.

4. **Safe Food Handling**

Learning Outcomes:

Properly implement sanitary practices in transportation, purchasing, receiving, and storage of foods including required temperatures.

Elements of the Performance:

- state the methods of safe transporting, purchasing, receiving and storing of food
- 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 foodservice workers

5. **Construction Standards:**

Learning Outcomes:

Understand the standards required for construction of foodservice premises.

Elements of the Performance:

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

6. **Maintenance Standards:**

Learning Outcomes:

An understanding of the major pieces of equipment and utensils used in the industry.

Elements of the Performance:

Will be able to use the major pieces of equipment and utensils used in the industry.

Will demonstrate the method of cleaning, disinfecting and maintaining major pieces of equipment and utensils used in the industry.

Will understand the responsibilities of suppliers, employers and employees with regard to Workplace Hazardous Materials Information Systems (W.H.M.I.S.) legislation.

7. **First Aid**

Learning Outcomes

Demonstrate an understanding of how to help prevent accidents by doing tasks carefully.

Elements of the Performance:

The student will demonstrate in their daily activities the practices that will help to reduce the risks for both customer and employers in the workplace.

EVALUATION METHODS:

Quiz after each section	30%
Hands-on Test	50%
Daily Attendance, neatness, etc.	20%
	100%

REQUIRED RESOURCES/TEXTS/MATERIALS:

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

Grading System:

A+	90-100%
A	80- 89%
B	70- 79%
C	60 – 69%
R	Repeat – under 59%

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, extension 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 from the Registrar's Office.

ASSIGNMENTS AND GRADING: ~~At students in the development of proper business reports, assignments must~~ be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. **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), 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.

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The professor reserves the right to modify the course as deemed.