

I. COURSE DESCRIPTION:

This course will provide students with the necessary knowledge and skills required in sanitation and safety to work in the hospitality industry. Further, each student will complete the Algoma Public Health's Safe Food Handling Certification program for Ontario.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. *Maintain a safe and clean work-site.*Potential Elements of the Performance:

- Identify proper procedures to ensure a safe workplace
- Outline industry-accepted methods to maintain a sanitary work environment

2. *Identify provincial and federal food service legislation.*Potential Elements of the Performance:

- Identify the food health inspection system of each level of government
- Outline the purpose of the National Sanitation Code

3. *List and describe the causes, symptoms, and methods of transmission of food-borne illnesses and non-food contaminant.*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 safe personal sanitary practices
- Describe appropriate personal sanitary practices

5. ***Describe the importance of sanitary practices in transportation, purchasing, receiving, storing, holding and reheating of foods.***

Potential Elements of the Performance:

- State the methods for 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
- Discuss cleaning procedures for a food preparation area

7. ***List and describe the importance of emergency planning procedures.***

Potential Elements of the Performance

- Fire
- Physical injury
- Evacuation

8. ***Food handlers certificate***

Potential Elements of the Performance

- Complete the Algoma Public Health's Safe Food Handling Certificate Program for Ontario

III. TOPICS:

1. Safe and secure work site
2. Food service legislation
3. Food borne illnesses
4. Personal hygiene
5. Sanitary practices throughout the "flow of food" process
6. Maintenance standards
7. HACCP
8. Emergency and planning procedures

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

- 1) Stemmed Thermometer
- 2) Food Premises Regulation Under the Ontario Health & Promotion Act
- 3) Algoma Public Health's Safe Food Handler's Manual

V. EVALUATION PROCESS/GRADING SYSTEM:

Three tests will be given

Test #1	25%
Test #2	25%
<u>Certification Test</u>	<u>50%</u>

All students are required to write the test set by the Algoma Public Health. The cost per student is approximately \$10.00.

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.	

VI. SPECIAL NOTES

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.

Dress Code:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom.

Assignments:

Since one of our goals is to assist students in the development of proper business habits, assignments will 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. All work is to be word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided and agreed to by the professor in advance.

Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2588.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of 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.
- The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to make-up the missed test.

VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum located on the portal form part of this course outline.