



COURSE OUTLINE

FDS068

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Prepared: Peter Graf Approved: Sherri Smith

Course Code: Title	FDS068: SANITATION								
Program Number: Name	1075: GAS-KITCHEN ASSNT								
Department:	CULINARY/HOSPITALITY								
Semester/Term:	17F								
Course Description:	This course is designed to provide the student with the necessary skills required for sanitation in the kitchen and work place. The topics will be: personal hygiene, the importance of temperature control, safe handling of food, different types of bacteria, chemicals used in the workplace, grease fires, etc., First Aid burns, etc. Most of the training will be hands-on and written tests. Students will write the Safe Food Handler Certification examination as a requirement of this course. The textbook can be purchased from the Campus Shop.								
Total Credits:	1								
Hours/Week:	1								
Total Hours:	15								
Substitutes:	FDS127								
This course is a pre-requisite for:	FDS181, FDS182, FDS183, FDS184, FDS185								
Essential Employability Skills (EES):	#4. Apply a systematic approach to solve problems. #5. Use a variety of thinking skills to anticipate and solve problems. #7. Analyze, evaluate, and apply relevant information from a variety of sources. #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. #11. Take responsibility for ones own actions, decisions, and consequences.								
Course Evaluation:	Passing Grade: 50%, D								
Evaluation Process and Grading System:	<table><tr><th>Evaluation Type</th><th>Evaluation Weight</th></tr><tr><td>Certification Test</td><td>50%</td></tr><tr><td>Test #1</td><td>25%</td></tr><tr><td>Test #2</td><td>25%</td></tr></table>	Evaluation Type	Evaluation Weight	Certification Test	50%	Test #1	25%	Test #2	25%
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Books and Required Resources:

Stemmed Thermometer (metric and imperial)

Food Safety Code of Practice by CRFA.ca
ISBN: 978-9811878-2-2

Course Outcomes and Learning Objectives:

Course Outcome 1.

Maintain a safe and clean work-site.

Learning Objectives 1.

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

Course Outcome 2.

Identify provincial and federal food service legislation.

Learning Objectives 2.

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

Course Outcome 3.

List and describe the causes, symptoms, and methods of transmission of food-borne illnesses and non-food contaminant.

Learning Objectives 3.

- 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



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- Describe non-food contaminants - e.g. Hepatitis and chemical contaminants

Course Outcome 4.

Discuss the importance of personal hygiene.

Learning Objectives 4.

- State the reasons for using safe personal sanitary practices
- Describe appropriate personal sanitary practices

Course Outcome 5.

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

Learning Objectives 5.

- 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)

Course Outcome 6.

Identify the major pieces of equipment and utensils used in the industry and their safe use.

Learning Objectives 6.

- List and identify safety and sanitation requirements for garbage control
- Discuss cleaning procedures for a food preparation area

Course Outcome 7.



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List and describe the importance of emergency planning procedures.

Learning Objectives 7.

- Fire
- Physical injury
- Evacuation

Course Outcome 8.

Safe Food Handler certificate

Learning Objectives 8.

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

Date:

Thursday, August 31, 2017

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