



COURSE OUTLINE

FDS127

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Prepared: Peter Graf Approved: Sherri Smith

Course Code: Title	FDS127: SANITATION, SAFETY & EQUIPMENT
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	This course covers personal hygiene, sanitation code requirements, and sanitary practices in storing, handling and cooking foods. Government Health regulations, safety in handling kitchen equipment, tools and First Aid are also covered. Each student will complete the Algoma Public Health's Safe Food Handler Certificate.
Total Credits:	1
Hours/Week:	1
Total Hours:	15
Substitutes:	FDS068
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>#4. ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>#6. apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>#7. apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p>
Essential Employability Skills (EES):	<p>#4. Apply a systematic approach to solve problems.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#6. Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>#7. Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p>



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#11. Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation: Passing Grade: 50%, D

**Evaluation Process and
Grading System:**

Evaluation Type	Evaluation Weight
Certification Test	50%
Test 1	25%
Test 2	25%

**Books and Required
Resources:**

Food Handler Certificate Handout by Algoma Public Health
Publisher: Algoma Public Health
will be provided

Food Safety Code of Practice by Restaurants Canada
Publisher: Restaurants Canada
ISBN: 978-9811878-2-2
Stemmed Food Thermometer (C and F)

**Course Outcomes and
Learning Objectives:**

Course Outcome 1.

Obtain a current Safe Food Handler certificate.

Learning Objectives 1.

- Identify the food health inspection system of each level of government.
- Outline industry-accepted methods to maintain a sanitary work environment.
- List and describe the causes, symptoms, and methods of transmission of food borne illnesses and non-food contaminant.
 - Discuss the importance of personal hygiene.
 - Describe the importance of sanitary practices in transportation, purchasing, receiving, storing, holding and reheating of foods. HACCP
 - Recognize the importance of food temperature control and food danger zones.

Course Outcome 2.

Understand and practice a safe work environment.



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Learning Objectives 2.

- Identify major pieces of equipment and utensils used in the industry and their safe use.
- List and describe the importance of emergency planning procedures.
- Understand and follow WHMIS regulations.

Date:

Thursday, August 31, 2017

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