



## COURSE OUTLINE: FDS127 - SAN, SAFETY & EQUIP

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<b>Course Code: Title</b>	FDS127: SANITATION, SAFETY & EQUIPMENT
<b>Program Number: Name</b>	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semesters/Terms:</b>	18F
<b>Course Description:</b>	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.
<b>Total Credits:</b>	1
<b>Hours/Week:</b>	1
<b>Total Hours:</b>	15
<b>Prerequisites:</b>	There are no pre-requisites for this course.
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Substitutes:</b>	FDS068
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<p><b>1071 - CULINARY SKILLS</b></p> <p>VLO 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>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 6 apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation</p> <p>VLO 7 apply basic 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> <p><b>2078 - CULINARY MANAGEMENT</b></p> <p>VLO 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>VLO 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>VLO 6 apply business principles and recognized industry costing and control practices to</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



	<p>food service operations to manage and promote a fiscally responsible operation.</p> <p>VLO 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>
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>

**Course Evaluation:** Passing Grade: 50%, D

**Books and Required Resources:** Food Handler Certificate Handout by Algoma Public Health  
 Publisher: Algoma Public Health  
 will be provided

<b>Course Outcomes and Learning Objectives:</b>	<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
	1. Obtain a current Safe Food Handler certificate.	1.1 Identify the food health inspection system of each level of government. 1.2 Outline industry-accepted methods to maintain a sanitary work environment. 1.3 List and describe the causes, symptoms, and methods of transmission of food borne illnesses and non-food contaminant. 1.4 Discuss the importance of personal hygiene. 1.5 Describe the importance of sanitary practices in transportation, purchasing, receiving, storing, holding and reheating of foods. HACCP 1.6 Recognize the importance of food temperature control and food danger zones.
	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
	2. Understand and practice a safe work environment.	2.1 Identify major pieces of equipment and utensils used in the industry and their safe use. 2.2 List and describe the importance of emergency planning procedures. 2.3 Understand and follow WHMIS regulations.

<b>Evaluation Process and Grading System:</b>	<b>Evaluation Type</b>	<b>Evaluation Weight</b>	<b>Course Outcome Assessed</b>
	Certification Test	50%	
	Test 1	25%	
	Test 2	25%	

**Date:** August 7, 2018



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

