

Master Syllabus

HMT 1107 - Sanitation & Safety

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Lecture Hrs: 2.0

Prerequisite(s): DEV 0035

Date Revised: January 2014

Course Description:

Sanitation and safety involves key concepts such as harmful micro-organisms, contamination and food-borne illnesses, the nine steps within the flow of food from supplier to service, minimum internal cooking temperatures/times for proteins, food safety management systems, sanitary facilities and pest management control. Students must successfully pass a national sanitation exam to pass the course. Students who are culinary or baking majors may not register for kitchen lab courses without a current servsafe certification.

General Education Outcomes:

- Information Literacy Competency
- Written Communication Competency
- Critical Thinking/Problem Solving Competency

Course Outcomes:

Food Safety

Identify and describe the four major segments of food safety.

Assessment Method: Locally developed exams

Performance Criteria:

Upon completion chapters 1 - 4, students will take an exam within 1 hr and receive a 70% or above accuracy.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon successful completion of this course during final exam week, students will take the National Restaurant Association Servsafe exam within 2 hrs and receive a 75% or above.

Sanitary Facilities and Pest Management

Develop a master cleaning schedule and pest management plan.

Assessment Method: Locally developed exams

Performance Criteria:

Upon completion chapters 10 - 13, students will take an exam within 1 hr and receive a 70% or above accuracy.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon successful completion of this course during final exam week, students will take the National Restaurant Association Servsafe exam within 2 hrs and receive a 75% or above.

Food Safety Regulations and Employee Training

Develop a Hazard Analysis Critical Control Points (HACCP) Model using safety regulations and the appropriate training method.

Assessment Method: Locally developed exams

Performance Criteria:

Upon completion chapters 14 - 15, students will take an exam within 1 hr and receive a 70% or above accuracy.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon successful completion of this course during final exam week, students will take the National Restaurant Association Servsafe exam within 2 hrs and receive a 75% or above.

Flow of Food

Construct the nine step flow of food model in the proper sequence utilizing three components within each step.

Assessment Method: Locally developed exams

Performance Criteria:

Upon completion chapters 5 - 9, students will take an exam within 1 hr and receive a 70% or above accuracy.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon successful completion of this course during final exam week, students will take the National Restaurant Association Servsafe exam within 2 hrs and receive a 75% or above.

Outline:

Food Safety
The Flow of Food through the Operation
Sanitary Facilities and Pest Management
Food Safety Regulation and Employee Training