

## 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

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### 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