

**ODESSA COLLEGE
OCCUPATIONAL AND TECHNICAL STUDIES DIVISION
CULINARY ARTS DEPARTMENT**

**201 West University
Odessa, Texas 79764**

COURSE SYLLABUS

COURSE NUMBER : CHEF 1205

COURSE TITLE : Sanitation and Safety

CREDIT HOURS : 2
[Lecture hours: 24, Laboratory hours: 12]

PREREQUISITES : NONE

COREQUISITES : NONE

CATALOG DESCRIPTION :
A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards. (Scans 1, 2, 4, 5, 7, 8, 9, 10). Prerequisite: None.

TEXTBOOK: TAP Foodservice Managers Training Program

LEARNING OUTCOMES:

At the conclusion of this course the student will be able to:

- 1.0 Identify, recognize and control food service contaminants, microorganisms and pests.
- 2.0 Control food intoxicants, spoilage of foods and the physical environment which contributes to food spoilage.
- 3.0 Establish sanitation procedures for the food service operation.
- 4.0 Solve and monitor food sanitation problems.

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a weekly reading schedule and it is your responsibility to read assigned chapters prior to the next class meeting. Quizzes and examinations will be based on reading assignments, class lectures and discussions.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 - 1. Peer Tutoring Available

Students are required to come to class in their uniform (chef jacket, pant, and hat). Also **cursing** in class will not be tolerated, students caught cursing will be given a **warning**, if they persist they will be **sent home**. All students are also required to attend all classes and are only allowed **3 absences** in the program, after the 3rd absence they will have to retake the class.

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CULINARY ARTS**

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INSTRUCTOR : Paul Porras
Office Phone : 335-6320
Laboratory Phone : 335-6324
E-Mail : pporras@odessa.edu

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ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination. Note: there are no make-ups for quizzes.
2. Attend all class sessions.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|---------------|-----|
| 1. Final exam | 25% |
| 2. Attendance | 15% |
| 3. Quizzes | 50% |
| 4. Homework | 10% |

COURSE OUTLINE

WEEK 1: Reading & Discussion Due: TBA

Introductions

Food Safety and Sanitation Management

WEEK 2: Reading & Discussion Due: TBA

Hazards to Food Safety

WEEK 3: Reading & Discussion Due: TBA

Microbial Hazards

WEEK 4: Reading & Discussion Due: TBA

Quiz. Factors that Affect Foodborne Illness

WEEK 5: Reading & Discussion Due: TBA

Safety & Sanitation

Following the Flow of Food

WEEK 6: Reading & Discussion Due: TBA

The Seven Principles in a HACCP System

WEEK 7: Reading & Discussion Due: TBA

HACCP Workshop

WEEK 8: Reading & Discussion Due: TBA

Mid-Term Examination

WEEK 9:

Facilities, Reading & Discussion Due: TBA
Equipment, and Utensils

WEEK 10: Reading & Discussion Due: TBA

Cleaning and Sanitizing Operations

WEEK 11: Reading & Discussion Due: TBA

Environmental Sanitation and Maintenance

WEEK 12: Reading & Discussion Due: TBA

Accident Prevention and Crisis Management

WEEK 13: Reading & Discussion Due: TBA

Education and Training

WEEK 14: Reading & Discussion Due: TBA

Food Safety Regulations

WEEK 15: Reading & Discussion Due: TBA

Review for Final Examination

WEEK 16: Reading & Discussion Due: TBA

Final Examination