



COURSE OUTLINE : CULIN 113

D Credit – Degree Applicable

COURSE ID 001414

Cyclical Review: July 2020

COURSE DISCIPLINE : CULIN

COURSE NUMBER : 113

COURSE TITLE (FULL) : Institutional Sanitation Practices for Foodservice and Hospitality

COURSE TITLE (SHORT) : Sanitation Practices

CALIFORNIA STATE UNIVERSITY SYSTEM C-ID : HOSP 110 – Sanitation and Safety

CATALOG DESCRIPTION

CULIN 113 studies sanitation practices as they affect the individual, institutional and hospitality foodservice operations. It considers the prevention and control of problems encountered through guest and employee experiences. Topics include: how to prevent and control pathogens, safe food handler practices, protecting food through its flow through the establishment, food safety management systems, the Hazard Analysis Critical Control Point (HACCP) system, integrated pest management, employee training, and state and local regulations. Students will use materials from the National Restaurant Association Educational Foundation to complete the ServSafe certification program.

Total Lecture Units: 3.00

Total Laboratory Units: 0.00

Total Course Units: 3.00

Total Lecture Hours: 54.00

Total Laboratory Hours: 0.00

Total Laboratory Hours To Be Arranged: 0.00

Total Contact Hours: 54.00

Total Out-of-Class Hours: 108.00

Recommended Preparation: ENGL 100 or ESL 141, or equivalent.



ENTRY STANDARDS

	Subject	Number	Title	Description	Include
1	ESL	141	Grammar And Writing IV	Compose a 400 to 450-word thesis-based essay which: <ul style="list-style-type: none"> • summarizes and cites appropriately a reading passage provided as a prompt; • includes a clear thesis statement; • uses evidence to support the thesis; • shows clear organization into an introduction, body and conclusion; • uses appropriate rhetorical modes such as comparison/contrast, cause/effect and persuasion in order to support a thesis; 	Yes
2	ESL	141	Grammar And Writing IV	demonstrate control of verb tenses in active and passive voice, gerunds and infinitives, conditionals real and unreal, adjective, noun, and adverb clauses, and transitional expressions;	Yes
3	ESL	141	Grammar And Writing IV	comprehend multi-paragraph reading passages in textbooks.	Yes
4	ENGL	100	Writing Workshop	write a summary of a contemporary article or story with correct citation techniques;	Yes
5	ENGL	100	Writing Workshop	write an argumentative essay that addresses the topic, is directed by a thesis statement, uses appropriate textual evidence, develops logical interpretations, and concludes with some compelling observations;	Yes
6	ENGL	100	Writing Workshop	proofread and edit essays for content, language, citation, and formatting problems.	Yes

EXIT STANDARDS

- 1 Describe the importance of sanitation policies in food service operations;
- 2 identify management's role in the implementation and development of a sanitation program;
- 3 apply sanitation policies and practices to daily activities;
- 4 critique, judge, and assess the current sanitation policies and practices at an ongoing foodservice establishment;
- 5 use technology to research and analyze data related to sanitation and safety control and explore on-line information regarding food safety;
- 6 demonstrate customer encounter skills in cases of potential foodborne illness and menu inquiries.



STUDENT LEARNING OUTCOMES

- 1 define key terms and concepts and identify important procedures and common practices of sanitation policies and practices;
- 2 analyze and compare daily actions and the actions of others to one's knowledge of sanitation policies and practices;
- 3 create, plan, and design sanitation policies and practices at an ongoing foodservice establishment.

COURSE CONTENT WITH INSTRUCTIONAL HOURS

	Description	Lecture	Lab	Total Hours
1	Providing Safe Food <ul style="list-style-type: none"> • Foodborne illnesses • Preventing foodborne illnesses • Key practices for ensuring food safety • The food safety responsibilities of a manager 	3	0	3
2	The Microworld <ul style="list-style-type: none"> • Pathogens • Viruses • Bacteria • Parasites • Fungi • Biological toxins • Emerging pathogens and issues 	3	0	3
3	Contamination, Food Allergens, and Foodborne Illnesses <ul style="list-style-type: none"> • Chemical contaminants • Physical contaminants • The deliberate contamination of food • Food allergens 	3	0	3
4	The Safe Foodhandler <ul style="list-style-type: none"> • How foodhandlers can contaminate food • Components of a personal hygiene program • Designated lockers for personal clothing and other items • Proper use of gloves, aprons • Management's role in a personal hygiene program • Exclusion of staff with skin infections or communicable diseases 	3	0	3



5	<p>Hazard Analysis Critical Control Point (HACCP)</p> <ul style="list-style-type: none"> • Protecting food in all phases using HACCP • Time and temperature control • Preventing cross-contamination 	4	0	4
6	<p>The Flow of Food</p> <p>Purchasing and Receiving</p> <ul style="list-style-type: none"> • Choosing a supplier • Inspection procedures • Receiving and inspecting specific foods <p>Storage</p> <ul style="list-style-type: none"> • General storage guidelines • Types of storage • Storage techniques • Storing specific foods • Proper handling of personal/family foods in healthcare (no mixing with other foods for general service) <p>Preparation</p> <ul style="list-style-type: none"> • Thawing food • Preparing specific foods • Cooking food • Cooking requirements for specific foods • Cooling food • Reheating food • Proper storage/disposal of refuse during and after food production <p>Service</p> <ul style="list-style-type: none"> • Holding food for service • Serving food safely • Off-site service 	12	0	12



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7	<p>Food Safety Management Systems</p> <ul style="list-style-type: none"> • Prerequisite food safety programs • Active managerial control • Crisis management • Accident prevention • Developing emergency action plans for failure in plumbing, sewer, electrical, venting, waste and chemical disposal 	6	0	6
8	<p>Sanitary Facilities and Equipment</p> <ul style="list-style-type: none"> • Designing a sanitary establishment • Proper use of sinks: handwashing, food preparation, dishwashing • Considerations for other areas of the facility • Sanitation standards for equipment (grease trap, hood, vents, ice scoop, other) • Installing, operating, cleaning and maintaining kitchen equipment: e.g., ice machine • Utilities: water, safe plumbing and sewers: airgap, anti-siphon valve • Fire extinguishers 	4	0	4
9	<p>Cleaning and Sanitizing</p> <ul style="list-style-type: none"> • Cleaning vs. sanitizing • Machine dishwashing vs. manual dishwashing • Cleaning the premises • Tools for cleaning • Utensils, tableware, and equipment storage • Food service chemicals use • Developing a cleaning program 	4	0	4
10	<p>Integrated Pest Management</p> <ul style="list-style-type: none"> • Identifying pests • Working with a Pest Control Operator (PCO) • Treatment • Control measures • Use and storage of pesticides 	4	0	4



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11	Food-Safety Regulation and Standards <ul style="list-style-type: none"> • Objectives of a foodservice inspection program • Government regulatory system for food • The FDA Food Code • The inspection process • Self-inspections • Federal regulatory agencies • Voluntary industry controls 	4	0	4
12	Employee Food Safety Training	4	0	4
				54

OUT OF CLASS ASSIGNMENTS

- 1 Individual project (e.g. survey a food service operation and write a report/critique)
- 2 Homework (e.g. questions at the end of text book chapters)

METHODS OF EVALUATION

- 1 quizzes;
- 2 midterm;
- 3 final examination;
- 4 final project (e.g. critique a food service operation);
- 5 National Restaurant Association Educational Foundation (NRAEF) Servsafe examination

METHODS OF INSTRUCTION

- Lecture
- Laboratory
- Studio
- Discussion
- Multimedia
- Tutorial
- Independent Study
- Collaboratory Learning
- Demonstration
- Field Activities (Trips)
- Guest Speakers
- Presentations



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TEXTBOOKS

Title	Type	Publisher	Edition	Medium	Author	IBSN	Date
ServSafe Coursebook	Required	Prentice Hall	7	Print	The National Restaurant Association Educational Foundation	9781582803326	2018
Foodservice Management By Design	Required	Association of Nutrition and Foodservice Professionals	2		Levgold, D.	1086399406	2018