# 5/27/2021

# brcc keystone logo

Baton Rouge Community College

*Academic Affairs Master Syllabus*

Date Approved: 12 August 2021

Term and Year of Implementation: Fall 2022

**Course Title:** Sanitation and Safety

**BRCC Course Rubric:** CULN 1133

**Previous Course Rubric**: CULN 1130

**Lecture Hours per week-Lab Hours per week-Credit Hours**: 2-4-3

**Per semester: Lecture Hours-Lab Hours-Instructional Contact Hours**: 30-60-90

**Louisiana Common Course Number:**

**CIP Code:** 12.0503

**Course Description:** Covers safety, personal hygiene, and sanitary work procedures required to prevent food-borne illnesses according to ServSafe® standards. This course requires a lab fee.

**Prerequisites:**  None

**Co-requisites:** CULN 1113, CULN 1123, CULN 1143, CULN 1153

**Suggested Enrollment Cap:** 32

**Learning Outcomes.** *Upon successful completion of this course, the students will be able to:*

1. Apply knowledge of the microworld to the prevention of food spoilage and food-borne illness.

2. Perform safety and personal hygiene procedures consistent with ServSafe® standards.

3. Apply the Hazard Analysis and Critical Control Points (HACCP) approach to food safety, knowledge of time-temperature abuse, and rules for documentation to the maintenance of sanitary work environment.

4. Demonstrate knowledge of the design of facilities and equipment for safety, health code, and pest control management.

**Assessment Measures.** Assessment of all learning outcomes will be measured using the following methods:

1. Assessment measures may include, but are not limited to, homework, quizzes, demonstrations, presentations, in-class activities, reports, and exams.

**Information to be included on the Instructor’s Course Syllabi:**

* ***Disability Statement*:** Baton Rouge Community College seeks to meet the needs of its students in many ways. See the Office of Disability Services to receive suggestions for disability statements that should be included in each syllabus.
* ***Grading:*** The College grading policy should be included in the course syllabus. Any special practices should also go here. This should include the instructor’s and/or the department’s policy for make-up work. For example in a speech course, “Speeches not given on due date will receive no grade higher than a sixty” or “Make-up work will not be accepted after the last day of class”.
* ***Attendance Policy*:** Include the overall attendance policy of the college. Instructors may want to add additional information in individual syllabi to meet the needs of their courses.
* ***General Policies*:** Instructors’ policy on the use of things such as beepers and cell phones and/or hand held programmable calculators should be covered in this section.
* ***Cheating and Plagiarism*:** This must be included in all syllabi and should include the penalties for incidents in a given class. Students should have a clear idea of what constitutes cheating in a given course.
* ***Safety Concerns:*** In some courses, this may be a major issue. For example, “No student will be allowed in the lab without safety glasses”. General statements such as, “Items that may be harmful to one’s self or others should not be brought to class”.
* ***Library/ Learning Resources:*** Since the development of the total person is part of our mission, assignments in the library and/or the Learning Resources Center should be included to assist students in enhancing skills and in using resources. Students should be encouraged to use the library for reading enjoyment as part of lifelong learning.

**Expanded Course Outline:**

1. The relationship between microorganisms and the prevention of food spoilage and food-borne illnesses

2. Fundamentals of good personal hygiene

3. Principles of time and temperature, and the preparation of potentially hazardous foods

4. Food spoilage: major causes and indicators

5. Regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruit and vegetables

6. The flow of food and the prevention of contamination

7. Receiving and storage of both raw and prepared foods

8. HACCP Principles and minimizing food-borne illnesses

9. Sanitary and safety design and construction features of food production equipment and facilities (i.e., NSF, UL, OSHA, ADA, etc.)

10. Types and proper uses of cleaners and sanitizers

11. Material Safety Data Sheets (MSDS), handling hazardous materials, and right-to-know laws

12. Cleaning and sanitizing schedules and procedures for equipment and facilities

13. Waste disposal and recycling

14. Pest control and eradication

15. Sanitation self-inspection for compliance with standards

16. Procedures for maintaining sanitary tools, utensils, equipment, tableware, and work areas

17. Preparing a facility for a state health inspection

18. Safety management programs for preventing accidents and injuries in the food service industry

19. Emergency policies for kitchen and dining room injuries

20. Fire extinguishers and the foodservice area

21. Regulatory agencies governing sanitation and safety in foodservice operation

22. Food bio-terrorism laws and RFID technology