HMR 155 SANITATION & SAFETY SYSTEMS

COURSE DESCRIPTION
This course introduces the student to public health problems that relate to the hospitality industry. Topics include disease transmission through improper food handling and cooking, major types of micro-organisms, environmental conditions which encourage bacterial growth, fire prevention methods and safety, and sanitation rules and practices. Local, state and national food regulations are included. Laboratory and field trips are created to emphasize the major topics.

COURSE:                   HMR 155
CREDITS:                  2
COURSE HOURS:             Wednesdays, 12:45 – 2:45 pm.

TEXT & REFERENCES:       Servsafe Coursebook: Fifth Edition by NRA
                         HACCP Reference Book
                         SERVSAFE Video Series
                         COMAR 10.15.03, Maryland Code of Regulations for Food
                         Service Facilities

INSTRUCTOR:              Ricardo Aragon
EMAIL:                   raragon@worwic.edu

OFFICE HOURS:            Tues. 12:30 – 1:30pm    Thur. 12:30pm – 1:30pm
                         Wed. 2:45pm- 4:45pm    Fri. 12:30pm – 1:30pm

COURSE OBJECTIVES:       Upon completion of this course the student should be able to:

<table>
<thead>
<tr>
<th>Course Objectives</th>
<th>Assessment Goals</th>
<th>Assessment Strategies</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Recognize a manager’s responsibility to provide safe</td>
<td>a. endorse the need to provide training on food safety</td>
<td>Test questions</td>
</tr>
<tr>
<td>food to patrons Food and High-Risk Populations-</td>
<td>to employees</td>
<td></td>
</tr>
<tr>
<td>domains under ServSafe GEO 1, 2, 5, 6</td>
<td>b. identify those populations that are at high risk of</td>
<td>Homework</td>
</tr>
<tr>
<td></td>
<td>of illness due to a food borne outbreak</td>
<td></td>
</tr>
</tbody>
</table>
| 2 | Recognize the micro world that exists in food products typically utilized in restaurants – Chapter 2 in text Allergens – domain under ServSafe GEO 3, 6 | a. memorize those factors that affect the growth of food borne pathogens  
b. differentiate between intoxications and infections  
c. identify the major food borne illnesses and their symptoms  
d. recognize those characteristics of major food borne pathogens  
e. identify those foods associated with particular food borne illnesses | Test questions  
Homework |
| 3 | Identify biological, chemical, and physical contaminants Clean/Sanitize/Maint. – domain under ServSafe GEO 3, 6 | a. appreciate that all food borne illness related problems are microbial  
b. define biological, chemical, and physical contamination  
c. relate your kitchen experiences that may have resulted in a food safety problem for patrons  
d. identify methods of preventing these potential food problems | Test questions  
Homework |
| 4 | Identify personal behaviors that can contaminate food Personnel – domain under ServSafe GEO 1, 2, 5 | a. identify all pertinent information as it applies to hand sanitation  
b. identify all pertinent information as it applies to personal grooming and attire | Test questions  
Homework |
| 5 | Understand the process of developing a flow of potentially hazardous foods – Temp. Measuring Devices – domain under ServSafe GEO 1, 4, 5, 6, | a. Identify methods for preventing cross contamination  
b. Identify methods for preventing time-temperature abuse  
c. given a pocket thermometer, calibrate the devise  
d. demonstrate the proper technique for measuring the temperature of various foods | Test questions  
Homework |
| 6 | Identify the flow of food with purchasing and receiving Choosing a supplier and understand the procedures of inspection Training Employees- domain under ServSafe GEO 2, 5 | | Test questions  
Homework |
| 7 | Recognize properly food storing Given foods to be stored in a refrigerated, frozen, or dry state: Foods – domain under ServSafe GEO 1, 3, 6 | a. properly label the food  
b. apply FIFO practice when issuing foods  
c. properly store foods to prevent cross contamination | Test questions  
Homework |
| 8 | Understand the need for HACCP in preventing food borne illness as described in chapter 10 in text book | a. define what is meant by HACCP  
b. differentiate between a hazard and a critical control point | Test questions  
Group |
| Legal/ Regulatory Issues and Facility Layout Design  – domain under ServSafe GEO 1, 2, 3, 4, 6, 7 | c. recite and discuss the 7 principles of HACCP  
d. create a HACCP plan in a commercial kitchen  
b. preparation times  
b. discuss the pros and cons of various flooring material for commercial kitchens | Assignment  
Homework |
|---|---|---|
| 9 Recognize Unit 3 in Text Book – Sanitary Facilities and Pest Management Facilities – domain under ServSafe GEO 2, 3 | a. identify equipment standards  
b. understand cleaning versus sanitizing  
c. identify the 3 major chemical sanitizers  
d. distinguish between high temp machines and manual  
e. benefits of contracting a licensed pest control operator | Test questions  
Homework |
| 10 Identify state and local regulatory and prepare for a sanitation inspection Legal/Regulatory Issues – domain under ServSafe GEO 1, 5, 6, 8 | a. distinguish between federal, state, and local regulations  
b. list the 7 steps to be taken in a health inspection process | Test questions  
Homework |

**COURSE CONTENT:**

<table>
<thead>
<tr>
<th>Week 1 – Sept. 7</th>
<th>Chapter 1 (Video # 1 -11:45 min &amp; # 3 -15:39min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week 2 – Sept. 14</td>
<td>Chapter 2 (Video # 2 – 21:58min)</td>
</tr>
<tr>
<td>Week 3 – Sept. 21</td>
<td>Chapter 3 and 4 (Quiz 1)</td>
</tr>
<tr>
<td>Week 4 - Sept. 28</td>
<td>Chapter 5 &amp; 6</td>
</tr>
<tr>
<td>Week 5 – Oct. 5</td>
<td>Chapter 7 (Video # 4 – 15:56min)</td>
</tr>
<tr>
<td>Week 6 – Oct. 12</td>
<td>Chapter 8 (Video # 5 – 19:50min) &amp; (Quiz 2)</td>
</tr>
<tr>
<td>Week 7 – Oct. 19</td>
<td>Chapter 9 &amp; Mid-Term Exam</td>
</tr>
<tr>
<td>Week 8 - Oct. 26</td>
<td>Chapter 10 (Film – HACCP)</td>
</tr>
<tr>
<td>Week 9 – Nov. 2</td>
<td>Chapter 11 and 12 (Quiz 3)</td>
</tr>
<tr>
<td>Week 10 – Nov. 9</td>
<td>Chapter 13 and 14 (Video # 6 – 42:37min)</td>
</tr>
<tr>
<td>Week 11 – Nov. 16</td>
<td>Chapter 15 (Film– Food Inc.) &amp; (Quiz 4)</td>
</tr>
<tr>
<td>Week 12 – Nov. 30</td>
<td>HACCP – Presentations (Mock Exam)</td>
</tr>
<tr>
<td>Week 13 – Dec. 7</td>
<td>Prep for Final National Exam</td>
</tr>
</tbody>
</table>
FINAL EXAMINATION DATE: Monday Dec. 12 at 12 noon – 2:00pm

ATTENDANCE POLICY: The student will be awarded credit for each session attended. No points can be made up for an absence. You can lose points for arriving at class late, being unprepared or inattentive, or leaving early. **NO cells phones** or calls/text are allowed in class.

*Pop quizzes cannot be made up.

*Many of the questions in the examinations will come from material in the book. Student is responsible for the assigned book chapters, whether covered in class or not.

METHODS OF EVALUATION:

% of Final Grade
Mid- term exam 20%
Quizzes 15%
Homework 10%
Attendance/class participation 10%
Group Assignment (HAACP) 15%
Final (National Restaurant Association Test) 30%
100%

GRADING: PERCENTAGE
A 100-90%
B 89-80 %
C 79-70 %
D 69-60 %
F 59-00 %

ACADEMIC HONESTY POLICY:
Academic honesty is expected of all students. This includes both cheating and plagiarism. Students caught violating this policy risk receiving an “F” representing the lowest class percentage score of the exam or assignment in question. Student appeals are possible by referring the alleged violation to the student-faculty disciplinary committee as explained in the catalogue.

I LOOK FORWARD TO WORKING WITH YOU!
Homework Assignment:

This Assignment due on – November 16, 2011

In the next ten weeks you will be learning new terms and concepts in Sanitation & Safety Systems (HMR 155). You will also come across new definitions and procedures in the safe handling of food. This assignment will be focused on proper note taking. It will help you understand the weekly objectives and prepare yourself for the national exam. Your effort and organizational skills will be a significant part in this assignment. In order to make learning easier and for you to be successful, it is strongly recommended that you type your notes weekly and review them.

Objective: This is assignment designed for YOU, to prepare yourself for the serve safe exam at the end for the term. It will be used as a study guide. (GEO 1, 3, 4)

Guidelines:  
1. Format of this assignment should be presented in a professional format using proper punctuation and grammar.
2. All notes must be typed single space and include any handouts or comments in class.
3. Format & Grades

<table>
<thead>
<tr>
<th>GRADING</th>
<th>FORMAT:</th>
<th>RESEARCH:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>10 points</td>
<td>Quality: 20 points</td>
</tr>
<tr>
<td>Effort:</td>
<td>20 points</td>
<td>Accuracy: 20 points</td>
</tr>
<tr>
<td>Layout:</td>
<td>10 points</td>
<td>Integrity (wholeness): 10 points</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Spelling: 10 points</td>
</tr>
</tbody>
</table>