

## **SYLLABUS**

<b>DATE OF LAST REVIEW:</b>	02/2013
<b>CIP CODE:</b>	12.0505
<b>SEMESTER:</b>	Departmental Syllabus
<b>COURSE TITLE:</b>	First Aid in the Kitchen
<b>COURSE NUMBER:</b>	CULN0110
<b>CREDIT HOURS:</b>	1
<b>INSTRUCTOR:</b>	Departmental Syllabus
<b>OFFICE LOCATION:</b>	Departmental Syllabus
<b>OFFICE HOURS:</b>	Departmental Syllabus
<b>TELEPHONE:</b>	Departmental Syllabus
<b>EMAIL:</b>	Departmental Syllabus <i>KCKCC-issued email accounts are the official means for electronically communicating with our students.</i>
<b>PREREQUISITES:</b>	None

**REQUIRED TEXT AND MATERIALS:** Please check with the KCKCC bookstore, <http://www.kckccbookstore.com/>, for the required texts for your particular class.

**COURSE DESCRIPTION:** Students will learn about safe workplace habits that will prevent injuries from cuts, burns, operation of machinery/equipment, lifting and other injuries that can occur in the kitchen. Basic principles of first aid to injuries sustained from cuts, burns, operation of machinery/equipment, and lifting will be demonstrated.

**METHOD OF INSTRUCTION:** A variety of instructional methods may be used depending on content area. These may include but are not limited to lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

### **COURSE OUTLINE:**

- I. The Safe Workplace
  - A. Safety plans – fire, tornado, threats, etc
  - B. Enforcement of safety policies

- II. Cuts
  - A. Prevention
  - B. Treatment
- III. Burns
  - A. Prevention
  - B. Types of burns
  - C. Treatment
- IV. Machine/equipment injuries
  - A. Prevention
  - B. Types of injuries
  - C. Treatment
- V. Falls
  - A. Prevention
  - B. Treatment

**EXPECTED LEARNER OUTCOMES:**

- A. Study a safe working environment and identify the policies and procedures that keep it functioning as a safe workplace.
- B. Identify different injuries that can occur in the kitchen; discuss prevention and practice appropriate treatment methods of those injuries.

**COURSE COMPETENCIES:**

Upon successful completion of this course:

- The student will be able to study a safe working environment and identify the policies and procedures that keep it functioning as a safe workplace.*
- 1. The student will be able to identify policies, procedures and practices that create a safe workplace.
  - 2. The student will be able to create safety plans for fires and tornadoes that could be implemented in a restaurant.
  - 3. The student will be able to discuss ways companies can effectively enforce safety policies and procedures for their employees and customers.
- The student will be able to identify different injuries that can occur in the kitchen; discuss prevention and practice appropriate treatment methods of those injuries.*
- 4. The student will be able to discuss how cuts occur in the kitchen and prevention measures.
  - 5. The student will be able to explain and demonstrate treatment methods for cuts.
  - 6. The student will be able to discuss how burns occur in the kitchen, the different types of burns and prevention measures.
  - 7. The student will be able to explain and demonstrate treatment methods for burns.
  - 8. The student will be able to discuss the types of injuries one can sustain from kitchen machinery/equipment and how to prevent these injuries.

9. The student will be able to explain and demonstrate treatment of injuries sustained from kitchen machinery/equipment.
10. The student will be able to discuss how falls occur and how to prevent them.
11. The student will be able to explain and demonstrate treatment of injuries sustained from falls.

**ASSESSMENT OF LEARNER OUTCOMES:**

Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center, in Rm. 3354 or call at: 288-7670.

All enrolled students at Kansas City Kansas Community College are subject to follow all rules, conditions, policies and procedures as described in both the Student Code of Conduct as well as the Student Handbook. All Students are expected to review both of these documents and to understand their responsibilities with regard to academic conduct and policies. The Student Code of Conduct and the Student Handbook can be found on the KCKCC website.