

SYLLABUS

DATE OF LAST REVIEW: 07/2019

CIP CODE: 12.0505

SEMESTER: Departmental Syllabus

COURSE TITLE: ServSafe

COURSE NUMBER: CULN0205

CREDIT HOURS: 1

INSTRUCTOR: Departmental Syllabus

OFFICE LOCATION: Departmental Syllabus

OFFICE HOURS: Departmental Syllabus

TELEPHONE: Departmental Syllabus

EMAIL:

PREREQUISITES: None

REQUIRED TEXT AND MATERIALS:

Please check with the KCKCC bookstore, <http://kckccbookstore.com/>, for the required texts for your particular class.

COURSE DESCRIPTION: Students will be given an in-depth look at the food safety and sanitation. We will discuss the responsibility of a foodservice establishment in assuring their facilities are safe and sanitary for their employees and customers. Students are required to take and pass the National ServSafe test. After successfully passing the exam students will receive a certification and can participate in food preparation labs.

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. Providing Safe Food
 - A. The Safe Food Handler
 - B. Foodborne Illnesses
 - C. Food Allergens
 - D. Forms of Contamination
- II. The Flow of Food Through the Operation
 - A. Purchasing and Receiving
 - B. Storage
 - C. Preparation
 - D. Cooking Food
 - i Cooling
 - ii Reheating
 - E. Service
 - i Holding
 - ii Serving
 - F. Food safety management systems
- III. Sanitary Facilities and Pest Management
 - A. Interior Requirements
 - B. Handling Emergencies
 - C. Integrated pest management
- IV. Cleaning and Sanitizing

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to understand and demonstrate key practices in providing safe food; preventing foodborne illnesses; identifying food allergens; and preventing the various forms of contamination from occurring in a food service operation.
- B. The student will be able to identify and explain the flow of food through a food service operation and discuss how to set up a food safety management system.
- C. The student will be able to explain how to create a sanitary environment; handle emergency situations; and create an effective pest management system.
- D. The student will be able to discuss and demonstrate appropriate cleaning and sanitizing protocol through all systems utilized in a food service operation.

COURSE COMPETENCIES:

The student will be able to understand and demonstrate key practices in providing safe food; preventing foodborne illnesses; identifying food allergens; and preventing various forms of contamination that can occur in a food service operation.

- 1. The student will be able to recognize the importance of food safety and understand how food becomes unsafe.

2. The student will be able to explain the components of a 'Good Personal Hygiene Program.'
3. The student will be able to identify TCS foods.
4. The student will be able to recognize risk factors for foodborne illnesses and understand preventive measures for keeping food safe.
5. The student will be able to identify staff who may be carrying pathogens and decide how to handle these situations in order to keep food safe.
6. The student will be able to identify the most common food allergens, their associated symptoms, and methods for preventing allergic reactions.
7. The student will be able to identify biological, chemical, and physical contaminants and explain how to prevent them.
8. The student will be able to summarize a response to a foodborne-illness outbreak.
9. The student will be able to explain preventive measures for deliberate contamination of food.

The student will be able to identify and describe the 9 steps in The Flow of Food and create Food Safety Management Systems for safe handling of food.

10. The student will be able to identify the correct methods for purchasing food from approve, reputable suppliers.
11. The student will be able to apply criteria for accepting or rejecting food during receiving.
12. The student will be able to identify different types of temperature measuring devices; their uses; and how to calibrate and maintain each device.
13. The student will be able to create labels for dating food according to appropriate food safety management systems.
14. The student will be able to store food and nonfood items to prevent time-temperature abuse and contamination.
15. The student will be able to explain and demonstrate proper methods for preparation of food including: thawing; microwave; cooling; time and temperatures for reheated foods.
16. The student will be able to identify procedures for preventing time-temperature abuse, cross-contact and cross-contamination.
17. The student will be able to explain the correct procedures for holding hot and cold food.
18. The student will be able to discuss methods to prevent contamination of food in self-service areas and when serving food to customers.
19. The student will be able to discuss Food Safety Management Systems and apply those systems to a food service operation.

The student will be able to analyze and explain how to create a sanitary environment; handle emergency situations; and create an effective pest management system.

20. The student will be able to demonstrate how to pick materials and equipment that are safe for use in a foodservice operation.
21. The student will be able to explain basic installation and maintenance of equipment.
22. The student will be able to discuss how to avoid food safety hazards caused by utilities.
23. The student will be able to explain and demonstrate proper procedures in maintaining the various aspects of an establishment.

24. The student will be able to discuss and create plans for potential emergencies.
25. The student will be able to identify pest issues; describe preventive measures for pests; and explain how to control pests.

The student will be able to discuss and demonstrate appropriate cleaning and sanitizing protocol through all systems utilized in a food service operation.

26. The student will be able to compare and contrast “cleaning” and “sanitizing”.
27. The student will be able to differentiate methods of sanitizing and how to make sure they are effective.
28. The student will be able to identify when and how to clean and sanitize surfaces.
29. The student will be able to implement appropriate cleaning and sanitizing procedures when using a dishwasher or a three-compartment sink.
30. The student will be able to demonstrate how to use and store cleaning tools and supplies.
31. The student will be able to develop a cleaning program.
32. The student will be able to recognize the key components of a state health inspection.
33. The student will be able to take corrective action when found to be in violation of a regulation.

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.

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.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the disabilities services office at (913) 288 -7664.