

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Foodservice Safety and Sanitation

Prefix and Course Number: CUL 115

Version Date: 1/3/22

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Identify highly susceptible populations (HSPs)
- Identify the five most common risk factors for food born illnesses
- Identify the agencies regulating food and food service
- Identify foods most likely to become unsafe, potential contaminants, and prevention procedures
- Identify and explain how food, acidity, temperature, time, oxygen, and moisture are used to control food safety
- Identify and explain the regulatory use of the Consumer Advisory statement
- Identify and explain symptoms and sources of the most common foodborne illnesses including personal hygiene
- List the steps for reporting an outbreak and in a food recall
- List the eight most common food allergens
- Explain the safety procedures for purchasing, receiving, storing food, thawing, preparing, cooking, cooling, and reheating food
- Explain the sanitary guidelines for serving food safely
- Explain the sanitation standards for the physical building
- Demonstrate proper cleaning and sanitizing procedures as well as pest control procedures
- Identify active management procedures, HACCP systems and FDA public health Interventions

Course Outline:

- I. Foodborne Illnesses and Allergies
 - a. Identify causes of foodborne illness
 - b. Prevention of foodborne illness
 - c. Top eight most common allergies
- II. Personal Hygiene
 - a. Cause of foodborne outbreaks
 - b. Prevention of foodborne illnesses
- III. Procedures for Keeping Food Safe
 - a. Flow of food
 - b. Cooking, cooling, reheating procedures
 - c. Equipment
 - d. Building design and layout
- IV. Pest Control
- V. Active Management and HACCP Systems
 - a. Outbreak procedures
 - b. Writing a HACCP plan