

Week 1: Introduction, Syllabus Review and History of Hygiene and Sanitation

- **Learning Objectives**
 - Proper sanitation methods
- **Lecture / Discussion**

History of Hygiene and Sanitation

Hygiene & Sanitation has influenced our lives since the early times. The discoveries and scientific achievements over the centuries changed the path of human kind. What do you think? Which event in human history had the greatest impact on food safety & sanitation? Was it hand washing techniques, the invention of disinfection or the achievement of clear potable water for example? Every student has to post one statement (at least two sentences) and has to respond to two different student posts.
- **Competency-Based Applied Learning Activity**

History of Hygiene and Sanitation
- **Reading / Homework Assignment**

PowerPoint presentation (Blackboard)- https://nwacc-bb9.blackboard.com/bbcswebdav/pid-1360163-dt-content-rid-6473073_1/xid-6473073_1

Article from Ignaz Semmelweis-“The Saviors of Mothers”- (Blackboard)
<http://www.hardydiagnostics.com/articles/semmelweis-and-handwashing.pdf>

History of Sanitation 2
<http://www.haciendapublishing.com/medicalsentinel/medical-history-hygiene-and-sanitation>

Food Safety History:
<http://www.food-safety-and-you.com/HistoryofFoodSafety.html>
- **Assessment**

Daily Participation-Blackboard

Quiz- History of Hygiene and Sanitation (Blackboard)
https://nwacc-bb9.blackboard.com/webapps/blackboard/content/launchAssessment.jsp?course_id=37012_1&content_id=1360164_1&mode=cpview

Week 2: Basic Principles of Microbiology

- **Learning Objectives**
 - Evaluating food items and factors related to food spoilage and food-borne illnesses
 - Understand and describe symptoms common to food-borne illnesses
 - Analyze and understand various ways to prevent food-borne illness
- **Lecture / Discussion**

Foodborne Illness and Outbreaks
- Listeriosis, caused by the environment contaminant *Listeria monocytogenes*, is an emerging problem for our public health system. In the United States, *Listeria monocytogenes* is responsible for less than 1% of cases of food-borne illness, but approximately 33% of deaths. The CDC reported in 2008, 135 confirmed cases, of Listeriosis. 86.2% persons infected with *Listeria monocytogenes* in the age group >50 years were hospitalized (CDC MMWR Report 2009). Discuss the infection route of *Listeria monocytogenes* and the best way to prevent Listeriosis.
- **Competency-Based Applied Learning Activity**

Foodborne Illness and Outbreaks

- **Reading / Homework Assignment**

View the following videos (Blackboard) :

Dirty Dirty Domino Pizza- <https://www.youtube.com/watch?v=OhBmWxQpedI>

Where America Stands: Food Safety: <https://www.youtube.com/watch?v=q292Az2uXbl>

Drinking Water Total Coliform and Cryptosporidium Parvum-

<https://www.youtube.com/watch?v=QOTBddJKtRw>

E. Coli Outbreak Prompts Mass Frozen Food Recall-

<https://www.youtube.com/watch?v=wJuB6sL0uHw>

Listeria Outbreak Prompts Whole Foods to Recall Cheese-

<https://www.youtube.com/watch?v=GBoHGAMlIfw>

Bacteria Growth curve- <https://www.youtube.com/watch?v=ccoWcOssSQ8>

- **Assessment**

Daily Participation-Blackboard

Week 3: Keeping Food Safe / Understanding the Micro world

- **Learning Objectives**

Demonstrate and teach acceptable procedures preparing TCS (Temperature-Time Control for Safety) food

- **Lecture / Discussion**

Food Processing

Food Processing plays a key role in modern food processing and food safety. The rise of Allergies and problems with the way we process foods is unfortunately connected to problems in our food chain.

What can you do to prevent allergies and problems with cross contamination in your establishment?

Can you influence the quality of food in your establishment and how would you achieve it?

- **Competency-Based Applied Learning Activity**

Food Processing

- **Reading / Homework Assignment**

View the following video:

Allergies-Hypersensitivity Type 1- <http://www.youtube.com/watch?v=AmNNOVEwpEo>

Today's Modern Food: It's not what you think - Part 1 of 2- http://www.youtube.com/watch?v=UhhnHA8c_Y0

Today's Modern Food: It's not what you think - Part 2 of 2- <http://www.youtube.com/watch?v=4R1ixshimfM>

Day in the Life of a Food Packaging Professional- <https://www.youtube.com/watch?v=uXa-yqP9e3Q>

- **Assessment**

Daily Participation-Blackboard

Week 4: Contamination, Food Allergens and Foodborne Illness / The Safe Food Handler

- **Learning Objectives**

Understanding the proper way to prevent food contamination

- **Lecture / Discussion**

Food Safety Management System

Food Safety Management Systems are created to prevent food contamination. Long implemented in the food industry the FDA is moving towards implementing HACCP in small food operations. What do you think about that? Do small establishments have the resources to adopt these rules or not. Is it just a financial burden or would it really improve food safety.

- **Competency-Based Applied Learning Activity**

Food Safety Management System

- **Reading / Homework Assignment**

View the following videos:

GAP - Good Agricultural Practices- <http://www.youtube.com/watch?v=-qxaKMIhZJU>

GMP - Good Manufacturing Practices- <https://www.youtube.com/watch?v=4wTIP-q2-sw>

HACCP - Making Food Products Safe, Part 1- http://www.youtube.com/watch?v=7nbjd_TnU8o

HACCP - Making Food Products Safe, Part 2- http://www.youtube.com/watch?v=gRJ7q_2Vkr

- **Assessment**

Daily Participation-Blackboard

Week 5: Flow of Food Introduction / Purchasing and Receiving

- **Learning Objectives**

- Understanding how to clean and sanitize food-contact surface

- Understanding the requirements for proper storage and disposal of chemicals

- Understanding how to design a safe operation

- **Lecture / Discussion**

The Future of Food Safety

Food Safety is an ever evolving industry. New chemicals, equipment and tests are available on a regular base. What do you think how the future of Food Safety will look and what are the challenges for you as a Restaurateur to adopt to new technologies, policies and procedures to provide a safe environment for your customers.

- **Competency-Based Applied Learning Activity**

The Future of Food Safety

- **Reading / Homework Assignment**

View the following videos:

Cockroach Infestation- <https://www.youtube.com/watch?v=CcpRfsLI2M>

Rats Take Over KFC/Taco Bell - <https://www.youtube.com/watch?v=su0U37w2tws>

- **Assessment**

Daily Participation-Blackboard

Week 6: The Flow of Food Storage / Preparation / Service

- **Learning Objectives**

- Evaluating food items and factors related to food spoilage and food-borne illnesses

- Understand and describe symptoms common to food-borne illnesses

- Analyze and understand various ways to prevent food-borne illness

- **Lecture / Discussion**

Keep Food Safe

- **Competency-Based Applied Learning Activity**

Keep Food Safe

- **Reading / Homework Assignment**

Read Chapter 1-ServSafe Course Book

- **Assessment**

Pearson MyServSafeLab-

Quiz, Review and Test-

<http://openvillum.college.com/course.html?courseId=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 7: Food Safety Management Systems

- **Learning Objectives**
 - Demonstrate and teach acceptable procedures preparing TCS (Temperature-Time Control for Safety) food
 - How to prevent viral, bacterial and other contamination
- **Lecture / Discussion**

Understanding the Microworld
- **Competency-Based Applied Learning Activity**

Understanding the Microworld
- **Reading / Homework Assignment**

Read Chapter 2- ServSafe Course Book
- **Assessment**

Pearson MyServSafeLab-
Quiz, Review and Test-
<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 8: Safe Facilities and Equipment-Self Inspection Checklist

- **Learning Objectives**
 - Understanding the physical and chemical contaminants and methods of preventions
 - Understanding of preventing allergic reactions
 - Understanding personal Hygiene and Contamination
- **Lecture / Discussion**

Contamination, Food Allergens and Foodborne Illness
The Safe Food Handler
- **Competency-Based Applied Learning Activity**

Contamination, Food Allergens and Foodborne Illness
The Safe Food Handler
- **Reading / Homework Assignment**

Read Chapters 3 and 4- ServSafe Course Book
- **Assessment**

Pearson MyServSafeLab-
Quiz, Review and Test-
<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 9: Microbiology Lab

- **Learning Objectives**
 - Understanding ways to prevent cross-contamination
 - Understanding the proper way to receive deliveries
 - Understanding the procedure for checking temperatures on various foods
- **Lecture / Discussion**

Flow of Food: An Introduction
Flow of Food: Purchasing & Receiving
- **Competency-Based Applied Learning Activity**

Flow of Food: An Introduction
Flow of Food: Purchasing & Receiving

- **Reading / Homework Assignment**

Read Chapters 5 & 6- ServSafe Course Book

- **Assessment**

Pearson MyServSafeLab-

Quiz, Review and Test-

<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 10: Cleaning and Sanitizing-Training on 3 compartment sink and dishwasher-floor cleaning and cleaning technology

- **Learning Objectives**

Understanding the proper requirements of labeling food

Understanding FIFO

Understanding the requirements for TCS food

- **Lecture / Discussion**

Flow of Food: Storage

Flow of Food: Preparation

- **Competency-Based Applied Learning Activity**

Flow of Food: Storage

Flow of Food: Preparation

- **Reading / Homework Assignment**

Read Chapters 7 & 8- ServSafe Course Book

- **Assessment**

Pearson MyServSafeLab-

Quiz, Review and Test

<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 11: Integrated Pest Management

- **Learning Objectives**

Understanding the time and temperature requirements for holding TSC foods

Understanding how the possible hazards of transporting food and how to prevent them.

Understanding the HACCP

- **Lecture / Discussion**

Flow of Food: Service

Food Safety Management Systems

- **Competency-Based Applied Learning Activity**

Flow of Food: Service

Food Safety Management Systems

- **Reading / Homework Assignment**

Read Chapters 9 & 10- ServSafe Course Book

- **Assessment**

Pearson MyServSafeLab-

Quiz, Review and Test -

<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 12: Food Safety Regulations and Standards / Staff Food Safety Training

- **Learning Objectives**
 - Understanding how to design a safe operation
 - Understanding how to clean and sanitize food-contact surface
 - Understanding the requirements for proper storage and disposal of chemicals
- **Lecture / Discussion**

Safe Facilities & Equipment
Cleaning & Sanitizing
- **Competency-Based Applied Learning Activity**

Safe Facilities & Equipment
Cleaning & Sanitizing
- **Reading / Homework Assignment**

Read Chapters 11 & 12- ServSafe Course Book
- **Assessment**

Pearson MyServSafeLab-
Quiz, Review and Test-
<http://openvellum.college.com/course.html?courseId=14152690&OpenVellumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 13: Training on Cleaning schedules, SOP's, HACCP training

- **Learning Objectives**
 - Understanding the methods for denying pests access
 - Understanding the proper way to store pesticides
- **Lecture / Discussion**

IPM Integrated Pest Management
- **Competency-Based Applied Learning Activity**

IPM Integrated Pest Management
- **Reading / Homework Assignment**

Read Chapter 13- ServSafe Course Book
- **Assessment**

Pearson MyServSafeLab-
Quiz, Review and Test-
<http://openvellum.college.com/course.html?courseId=14152690&OpenVellumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 14: Presentations

- **Learning Objectives**
 - Understanding government agencies that regulate food operations
 - Understanding terms FDA, USDA, CDC
 - Understanding proper procedure of training staff
- **Lecture / Discussion**

Food Safety Regulations & Standards
Food Safety Training
- **Competency-Based Applied Learning Activity**

Food Safety Regulations & Standards
Food Safety Training

- **Reading / Homework Assignment**

Read Chapters 14 & 15 ServSafe Course Book

- **Assessment**

Pearson MyServSafeLab-

Quiz, Review and Test-

<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264>

Week 15: Written Final

- **Learning Objectives**

- Evaluating food items and factors related to food spoilage and food-borne illnesses

- Understand and describe symptoms common to food-borne illnesses

- Analyze and understand various ways to prevent food-borne illness

- Demonstrate and teach acceptable procedures preparing TCS (Temperature-Time Control for Safety) food

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

- **Assessment** Written Examination- Pearson- MyServSafelab-

<http://openvillum.college.com/course.html?courseid=14152690&OpenVillumHMAC=474ff37fb2ea5e2adbb122237688e893#10264> and Sustainability Project