

COURSE OUTLINE

Facilities and Sanitation Management

Course Description

HM 201. Facilities and Sanitation Management. 3 hours credit. This course will enable the student to apply effective facilities and sanitation management principles to food service operations. The student will learn how to streamline operations, address environmental issues, and communicate effectively with personnel. The student will focus on ensuring compliance with the FDA Food Code and reducing health risks through Hazard Analysis Critical Control Point (HACCP) approaches. The student will be qualified to earn the ServSafe Certification sponsored by the National Restaurant Association.

Course Relevance

The principles emphasized in this course are relevant in maintaining safe standards for serving and storing food in all types of operations. The student will develop his/her ability to think analytically and critically in regard to all storage of consumables.

Required Materials

HM201 Textbook:

NRA Educational Foundation. (2002). *Servsafe coursebook*. (2nd ed.)

Washington, DC: National Restaurant Association Educational Foundation.

Learning Outcomes

The intention is for the student to be able to:

1. Identify hazards to food safety
2. Identify the effects and prevention of food-borne illness
3. Demonstrate a working knowledge of the Safety Assurance Process.

Primary Learning PACT skills that will be DEVELOPED and/or documented in this course

Through the student involvement in this course, he/she will develop his/her ability in the following primary PACT skill areas:

1. Critical Thinking
 - Through activities conducted in class and written assignments, the student will develop critical thinking and analytical skills.
2. Speaking Skills
 - The student will deliver an oral presentation to his/her classmates on a chosen subject relating to food safety.

Secondary Skills (developed but not documented)

Self-concept
Time Management
Teamwork
Valuing Diversity
Leadership
Problem Solving
Reading
Writing
Listening
Computer Literacy

Major Summative Assessment Tasks

These learning outcomes and primary Learning PACT skills will be demonstrated by:

1. Preparing a final project related to the learning outcomes reporting service learning activities related to the hospitality industry
2. Sitting for the ServSafe Certification exam.

Course Content

- I. Themes – Key recurring concepts that run throughout the course:
 - A. Serving safe food
 - B. Foodborne illness
 - C. Hazards in foodservice
 - D. HACCP – Hazard Analysis Critical Control Point
 - E. Effective maintenance of foodservice equipment
 - F. Accident prevention and crisis management
- II. Issues – Key issues that will be addressed in this course: areas of conflict that must be understood in order to achieve the intended outcome:
 - A. Identifying the points of concern for food safety
 - B. Management styles to achieve the best outcome for food safety
 - C. Identifying the legalities of handling food safely
 - D. Identifying crisis potentials
- III. Concepts – Key concepts that must be understood to address the issues:
 - A. Customers have their perception of cleanliness
 - B. Employee management of handling foods safely
 - C. Critical management of handling crisis in the foodservice operation
- IV. Skills / Competencies:
 - A. Identify food safety hazards that could lead to foodborne illnesses
 - B. Follow accepted practice in Food Product Flow
 - C. Define the Safety Assurance Process
 - D. Discuss food safety regulations for various food service operations
 - E. Discuss on-site assessment of food service practices

Learning Units

- I. Food Safety and Sanitation

- A. Hazards to food safety
- B. The affects of foodborne illness
- II. Following the Food Product Flow
 - A. Steps in assuring food quality and safety
- III. HACCP Systems -- Safety Assurance Process
 - A. Facilities, equipment and utensils
 - B. Cleaning and sanitizing operations
 - C. Environmental sanitation and maintenance
- IV. Legalities of Food Safety
 - A. Regulations
 - B. Contemporary issues
- V. On-site Experiences
 - A. Education and training
 - B. Physical inspections
 - C. Health department assessments

Learning Activities

Independent and collaborative learning activities will be assigned within and outside the classroom to assist the student to achieve the intended learning outcomes. Learning activities will be geared toward practices and analysis of managerial situations to understand the principles of food, beverage and labor cost control management in the hospitality industry. Field trips and guest speakers will allow the student to know what is required of managerial jobs in the hospitality industry. Student skills will be expressed by the use of computers, written assignments, examinations and oral presentations.

Grade Determination

The student will be graded on satisfactory completion of assessment tasks, learning activities, projects, and attendance, adequate participation and discussion.