

**Western Technical College**

**10317101 Sanitation I**

**Course Outcome Summary**

**Course Information**

<b>Description</b>	Professional standards and practices in the prevention of food borne illnesses are presented. Students must test successfully on the state approved certification exam.
<b>Career Cluster</b>	Hospitality and Tourism
<b>Instructional Level</b>	Associate Degree Courses
<b>Total Credits</b>	1
<b>Total Hours</b>	18

**Textbooks**

*Servsafe Coursebook with Online Exam Voucher*. 7th Edition. Copyright 2018. National Restaurant Association. Publisher: National Restaurant Association. **ISBN-13**: 978-1-58280-333-3. Required.

**Program Outcomes**

1. Apply principles of safety and sanitation in food service operations

**Course Competencies**

**1. Examine the importance of food safety.**

**Assessment Strategies**

- 1.1. Written Product
- 1.2. Written Objective Test - minimum score 73%

**Criteria**

*You will know you are successful when*

- 1.1. you describe signs and symptoms of foodborne illnesses.
- 1.2. you explain pathogens that cause foodborne illness and susceptible population groups.
- 1.3. you identify biological, chemical, and physical causes of foodborne illness.

**Learning Objectives**

- 1.a. Recognize risks associated with food and high risk population groups.
- 1.b. Identify biological, chemical, and physical contaminants to food safety.
- 1.c. Examine the causes of foodborne related illnesses.
- 1.d. Identify symptoms of foodborne illness.

## **2. Determine proper personal health and hygiene practices in foodservice.**

### **Assessment Strategies**

- 2.1. Written Product
- 2.2. Written Objective Test - minimum score of 73%

### **Criteria**

*You will know you are successful when*

- 2.1. you explain personal hygiene practices and proper work attire.
- 2.2. you identify personal behaviors that can contaminate food.
- 2.3. you summarize criteria for excluding and/or restricting ill employees from the work environment.
- 2.4. you critique a cleaning schedule.
- 2.5. you identify potential hazards and develop correctives.
- 2.6. you critique current sanitation practices of media professionals.

### **Learning Objectives**

- 2.a. Classify personal behaviors that can contaminate food.
- 2.b. Summarize criteria for exclusion and restriction of symptomatic food employees.
- 2.c. Determine the no-bare-hand contact requirements.
- 2.d. Describe requirements for appropriate work attire.

## **3. Determine food protection practices in all phases of food handling.**

### **Assessment Strategies**

- 3.1. Written Product
- 3.2. Written Objective Test - minimum score of 73%

### **Criteria**

*You will know you are successful when*

- 3.1. you describe proper food handling practices.
- 3.2. you identify appropriate temperatures to maintain in order to reduce potential pathogenic hazards.
- 3.3. you identify critical control procedures to control cross contamination hazards.
- 3.4. you identify critical control procedures to control poor employee personal health and hygiene hazards.
- 3.5. you observe and describe appropriate food safety practices in a food production setting.
- 3.6. you observe and describe inappropriate food safety practices in a food preparation settings.
- 3.7. you describe corrective action for inappropriate practices.

### **Learning Objectives**

- 3.a. Identify HACCP.
- 3.b. Investigate critical hazards within the flow of food.
- 3.c. Investigate critical control points in the flow of food.
- 3.d. Identify food protection practices related to: purchasing, storage, preparation, cooking, holding, cleaning and sanitizing, service, and transportation.

## **4. Prepare for Food Manager Certification in Wisconsin.**

### **Assessment Strategies**

- 4.1. Written Objective Test

### **Criteria**

*You will know you are successful when*

- 4.1. you pass the state-approved sanitation certification exam with a minimum score of 75%.

### **Learning Objectives**

- 4.a. Culinary Pathway students acquire a passing score on the ServSafe exam required to obtain Food Manager Certification in Wisconsin.
- 4.b. Explore ServSafe exam requirements.
- 4.c. Identify key information to obtain passing score on ServSafe exam.