Western Technical College

10317101 Sanitation I

Course Outcome Summary

Course Information

Description	This course includes a complete study of food service sanitation, safe food handling practices, high standards of personal health and hygiene, and sanitation regulations and enforcement. ServSafe certification is a nationally recognized credential offered at the completion of the course and is required for program advancement.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	1
Total Hours	18

Textbooks

Servsafe Coursebook with Online Exam Voucher. 8th Edition. Copyright 2022. National Restaurant Association. Publisher: National Restaurant Association. **ISBN-13**: 978-0-86612-740-0. Required.

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.