

Western Technical College

10317102 Sanitation II

Course Outcome Summary

Course Information

Description	Professional standards and practices in the prevention of food borne illnesses are presented. Students must test successfully on the state approved certification exam.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	2
Total Hours	36

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. Believe in the importance of food safety.

Assessment Strategies

- 1.1. Written Product
- 1.2. Oral Presentation
- 1.3. Written Objective Test

Criteria

You will know you are successful when

- 1.1. you participate in classroom discussions regarding pathogenic microorganisms and appropriate safety measures.
- 1.2. you identify the microorganisms that cause foodborne illness and the cost that they incur.
- 1.3. you research pathogens that cause foodborne illness and susceptible population groups.
- 1.4. you identify specific food safety hazards and categorize them as biological, chemical, or physical.
- 1.5. you present main points regarding foodborne illness and how to prevent it in a clear and concise manner to the audience.
- 1.6. you meet criteria for written product.
- 1.7. you obtain a passing score of 73% on the test.

Learning Objectives

- 1.a. Classify the pathogens that cause foodborne related illnesses.
- 1.b. Explain the costs associated with foodborne illness outbreaks.
- 1.c. Classify biological, chemical, and physical contaminants to food safety.
- 1.d. Group populations at high risk for foodborne illness.
- 1.e. Believe in control measures to eliminate pathogens.

2. Justify food protection practices in all phases of food purchasing, storage, preparation, cooking, holding, service, and transportation.

Assessment Strategies

- 2.1. Written Product
- 2.2. Case Study
- 2.3. Written Objective Test

Criteria

You will know you are successful when

- 2.1. you participate in classroom discussions regarding food protection practices.
- 2.2. you identify items in the Wisconsin Food Code.
- 2.3. you identify control measures for cross contamination.
- 2.4. you identify safe food temperatures at all phases of food preparation and service.
- 2.5. you identify cleaning and sanitizing techniques.
- 2.6. you complete activity to apply proper sanitation principles in a variety of real world scenarios and case studies.
- 2.7. you summarize managerial responsibilities in regards to food safety regulations.
- 2.8. you meet criteria for written product.
- 2.9. you obtain a passing score of 73% on the test.

Learning Objectives

- 2.a. Explore the Wisconsin Food Code.
- 2.b. Explain food protection practices to prevent cross contamination.
- 2.c. Explain food protection practices to prevent time-temperature abuse.
- 2.d. Justify methods of proper cleaning and sanitizing.
- 2.e. Identify managerial responsibilities related to food safety regulations.

3. Explore Hazard Analysis Critical Control Point (HACCP).

Assessment Strategies

- 3.1. Project (HACCP)
- 3.2. Written Product (Recipe)

Criteria

You will know you are successful when

- 3.1. you participate in classroom discussions regarding the food safety system known as HACCP.
- 3.2. you identify the seven HACCP principles.
- 3.3. you determine hazards and control measures for specific food items.
- 3.4. you choose corrective actions to take when a critical limit is not met.
- 3.5. you identify concepts in monitoring and record keeping within a HACCP system.
- 3.6. you write HACCP principles into an existing standardized recipe.

Learning Objectives

- 3.a. Identify the seven HACCP principles.
- 3.b. Analyze critical hazards within the flow of food.
- 3.c. Determine critical limits for critical control points within the flow of food.
- 3.d. Determine monitoring procedures.
- 3.e. Determine corrective actions to deal with hazards.
- 3.f. List procedures for record keeping and documentation.
- 3.g. Write a standardized recipe to include HACCP principles.

4. Summarize methods to control food allergen cross contact.

Assessment Strategies

- 4.1. Written Product
- 4.2. Written Objective Test

Criteria

You will know you are successful when

- 4.1. you participate in classroom discussions regarding preventing food allergic reactions.
- 4.2. you identify eight food allergens and symptoms associated with them.
- 4.3. you explore the concept of full disclosure.
- 4.4. you identify food handling practices to avoid cross contact.
- 4.5. you meet criteria for written product.
- 4.6. you obtain a passing score of 73% on the test.

Learning Objectives

- 4.a. Identify eight food allergens.
- 4.b. Explain full disclosure.
- 4.c. Identify prevention measures to avoid cross-contact.

5. Summarize components of an employee health and hygiene program.

Assessment Strategies

- 5.1. Written Product
- 5.2. Written Objective Test

Criteria

You will know you are successful when

- 5.1. you participate in classroom discussions regarding appropriate health and hygiene.
- 5.2. you identify personal behavior that can contaminate food.
- 5.3. you evaluate your personal behavior regarding personal hygiene.
- 5.4. you identify criteria in the Wisconsin Food Code to restrict and/or exclude ill employees from the work environment.
- 5.5. you meet criteria for written product.
- 5.6. you obtain a passing score of 73% on the test.

Learning Objectives

- 5.a. Identify personal behaviors that can contaminate food.
- 5.b. Explain requirements for work attire.
- 5.c. Correlate components of a personal hygiene program with self image.
- 5.d. Summarize criteria for exclusion and restriction of a symptomatic food employee as written in the Wisconsin Food Code.

6. Demonstrate handwashing techniques.

Assessment Strategies

- 6.1. Skill Demonstration

Criteria

You will know you are successful when

- 6.1. you wash hands according to set standards.
- 6.2. you explain when and where to wash hands.
- 6.3. you demonstrate the method for covering infected wounds or boils that contain pus.

Learning Objectives

- 6.a. Demonstrate the handwashing process.
- 6.b. Demonstrate proper use of single-use gloves.
- 6.c. Demonstrate how to cover wounds on hands and arms.

7. Perform First Aid and CPR procedures.

Assessment Strategies

- 7.1. Skill Demonstration
- 7.2. Simulation

Criteria

You will know you are successful when

- 7.1. you participate in classroom discussions regarding first aid procedures and CPR.
- 7.2. you apply first aid techniques.
- 7.3. you apply CPR procedures to the training instrument.

Learning Objectives

- 7.a. Identify first aid procedures for kitchen related accidents.
- 7.b. Practice CPR procedures on a training instrument.
- 7.c. Obtain CPR certification.