Western Technical College

10317108  Sanitation and Hazard Analysis Critical Control Point (HACCP) Principles

Course Outcome Summary

Course Information

Description
Course content will include practical knowledge about the prevention of food borne illness, standards for personal hygiene, appropriate receiving, storage, preparation and service practices. Emphasis is placed on time and temperature control and the use of the Hazard Analysis Critical Control Point (HACCP) food safety system.

Career Cluster
Hospitality and Tourism

Instructional Level
Associate Degree Courses

Total Credits
3.00

Total Hours
54.00

Types of Instruction

Instruction Type
Lecture

Credits/Hours
3 CR / 54 HR

Course History

Last Approval Date
6/5/2015

Purpose/Goals

Apply principles of a Hazard Analysis Critical Control Point (HACCP) food safety system to successfully complete the state approved food manager certification exam.

Target Population
First semester Culinary Management student

Textbooks

Bibliography

Core Abilities

1. **Demonstrate ability to think critically.**
   
   *Status: Active*

2. **Demonstrate ability to value self and work ethically with others in a diverse population.**
   
   *Status: Active*

3. **Transfer social and natural science theories into practical applications.**
   
   *Status: Active*

4. **Use effective communication skills.**
   
   *Status: Active*

Program Outcomes

1. **Apply principles of safety and sanitation in food service operations**
   
   *Type: TSA*  
   *Status: Active*

   Summative Assessment Strategies
   1.1. Capstone Project

   Criteria
   1.1. Demonstrate safe work practices
   1.2. Attain State approved food service certification
   1.3. Verify Safety Data Sheets (SDS or MSDS) with actual products
   1.4. Practice documented personal hygiene
   1.5. Identify major allergens
   1.6. Examine your role in local emergency response procedures
   1.7. Apply the 7 HACCP principles

2. **Manage food service operations**
   
   *Type: TSA*  
   *Status: Active*

   Summative Assessment Strategies
   2.1. Capstone Project

   Criteria
   2.1. Plan food service operations
   2.2. Organize food service operations
   2.3. Staff food service operations
   2.4. Lead food service operations
   2.5. Communicate plans, decisions and information to others
   2.6. Monitor results to achieve goals and control costs
   2.7. Utilize available resources

3. **Relate food service operations to sustainability**
   
   *Type: TSA*  
   *Status: Active*

   Summative Assessment Strategies
   3.1. Capstone Project

   Criteria
3.1. Identify strategies to conserve energy and resources
3.2. Identify sources of local foods and food service resources
3.3. Differentiate between sustainable and non-sustainable foods and food sources
3.4. Recognize environmentally friendly cleaning products
3.5. Distinguish between recyclable and non-recyclable packaging
3.6. Evaluate equipment and operational efficiencies
3.7. Describe community based agriculture and global resources and options

Course Competencies

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

   *Domain*  *Cognitive Level*  *Analyzing Status*  *Active*

   **Assessment Strategies**
   1.1. Journal
   1.2. Oral Presentation
   1.3. Written Objective Test

   **Criteria**
   *Your performance will be successful when:*
   1.1. you identify key concepts in food safety
   1.2. you communicate your level of understanding of the importance of food safety in your sanitation journal
   1.3. you research and discuss possible solutions to current food safety issues.
   1.4. you apply food safety concepts as they relate to foodborne illness outbreaks in a variety of real world scenarios and case studies.
   1.5. you present main points regarding food safety concepts in a clear and concise manner to the audience.
   1.6. you obtain a passing score of 73% on the test

   **Learning Objectives**
   1.a. Investigate the benefits of serving safe food.
   1.b. Recognize how food becomes contaminated and able to cause illness.
   1.c. Recognize risks associated with food and high risk population groups.
   1.d. Analyze the costs associated with foodborne illness outbreaks.
   1.e. Identify situations that require good food safety decisions.

2. **Examine the causes of foodborne related illnesses.**

   *Domain*  *Cognitive Level*  *Analyzing Status*  *Active*

   **Linked Core Abilities**
   Demonstrate ability to think critically.
   Demonstrate ability to value self and work ethically with others in a diverse population.
   Transfer social and natural science theories into practical applications.
   Use effective communication skills.

   **Assessment Strategies**
   2.1. Oral Presentation
   2.2. Journal
   2.3. Written Objective Test

   **Criteria**
   *Performance will be satisfactory when:*
   2.1. you identify key concepts of biological, chemical and physical causes of foodborne illnesses
   2.2. you articulate an understanding of foodborne related symptoms and illnesses in your journal entries.
   2.3. you apply the concepts regarding specific pathogens that cause foodborne illness to a variety of real world scenarios and case studies
   2.4. you deliver main points regarding prevention of foodborne illness in a clear and concise manner.
   2.5. you present foodborne illness information in a style and tone consistent with the audience's level of interest and level of knowledge or understanding
   2.6. you obtain a passing score of 73% on the test
Learning Objectives
2.a. Identify biological, chemical and physical contaminants to food safety.
2.b. Identify factors that affect the growth of foodborne pathogens.
2.c. Classify specific pathogens that cause foodborne illness.
2.d. Identify foods and situations most likely to cause foodborne illness.
2.e. Explain the relationship between populations at high risk and foodborne illnesses.
2.f. Identify symptoms of foodborne illness.

3. Modify personal habits to apply proper sanitation practices in food production.
   Domain Cognitive Level Applying Status Active

Linked Core Abilities
Demonstrate ability to think critically.
Use effective communication skills.

Assessment Strategies
3.1. Journal
3.2. Skill Demonstration

Criteria
Performance will be satisfactory when:
3.1. you identify general concepts in using safe sanitation practices in food production
3.2. you demonstrate a conceptual understanding regarding proper sanitation practices
3.3. you apply proper sanitation practices, including cleaning and sanitizing, proper personal hygiene, and temperature control in the laboratory setting.
3.4. you identify and utilize correct sanitation practices to avoid cross contamination of food in the laboratory setting.

Learning Objectives
3.a. Utilize appropriate procedures for handling food safely throughout the flow of food.
3.b. Illustrate proper personal hygiene when working with food.
3.c. Illustrate proper practices necessary to prevent cross contamination of food.
3.d. Utilize proper temperature control throughout the flow of food.
3.e. Utilize proper cleaning and sanitizing practices.

4. Defend the importance of proper sanitation practices in food production.
   Domain Affective Level Organizing Status Active

Linked Core Abilities
Demonstrate ability to think critically.
Transfer social and natural science theories into practical applications.

Assessment Strategies
4.1. Journal
4.2. Written Product
4.3. Written Objective Test
4.4. Case Study

Criteria
Performance will be satisfactory when:
4.1. you identify methods of food preparation to prevent cross contamination
4.2. you analyze how food handlers can contaminate food and what methods are necessary to prevent it from occurring.
4.3. you identify safe temperatures for receiving, storing, preparing, cooking, serving, cooling and reheating food
4.4. you differentiate among types of temperature-measuring devices and their uses
4.5. you complete group activity to address food safety training
4.6. you complete group activity to apply proper sanitation principles in a variety of real world scenarios and case studies.
4.7. your written product shows evidence of logical critical thinking.
4.8. you obtain passing score of 73% on the test.

Learning Objectives
4.a. Explain correct methods of food preparation to prevent cross contamination.
4.b. Explain correct methods of food preparation to prevent time-temperature abuse.
4.c. Defend the need for proper personal hygiene in food preparation.

5. **Identify proper personal health and hygiene practices.**
*Domain*  Cognitive  *Level*  Analyzing  *Status*  Active

Linked Core Abilities
Demonstrate ability to think critically.
Transfer social and natural science theories into practical applications.

Assessment Strategies
5.1. Journal
5.2. Written Product
5.3. Written Objective Test

Criteria
*Performance will be satisfactory when:*
5.1. you identify key concepts in personal hygiene practices
5.2. you describe the importance of proper personal hygiene and health issues in your journal entry.  
5.3. you identify requirements for personal cleanliness and work attire
5.4. you write a policy that includes criteria for excluding and/or restricting ill employees from the work environment following the prescribed format and meeting all criteria.
5.5. you describe the no-bare-hand contact clause
5.6. you explain the correct use of single-use gloves in food preparation
5.7. you obtain a passing score of 73% on the test

Learning Objectives
5.a. Identify personal behaviors that can contaminate food.
5.b. Explain general personal cleanliness requirements, including hand maintenance.
5.c. Describe requirements for appropriate work attire.
5.d. Identify the no-bare-hand contact requirements.
5.e. Identify the appropriate use of single-use gloves.
5.f. Summarize criteria for exclusion and restriction of symptomatic food employees.

6. **Demonstrate proper handwashing techniques.**
*Domain*  Psychomotor  *Level*  Practicing  *Status*  Active

Linked Core Abilities
Transfer social and natural science theories into practical applications.

Assessment Strategies
6.1. Skill Demonstration

Criteria
*Performance will be satisfactory 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 correct method for covering infected wounds, cuts or boils that contain pus

Learning Objectives
6.a. Demonstrate the proper handwashing process.
6.b. Monitor when and where hands should be washed.
6.c. Use the correct way to cover wounds on hands or wrists.

7. **Test successfully on the state approved certification exam to obtain Food Manager Certification in Wisconsin.**
6. Identify critical hazards within the flow of food.

Linked Core Abilities
Demonstrate ability to think critically.
Transfer social and natural science theories into practical applications.

Assessment Strategies
7.1. Written Objective Test

Criteria
Performance will be satisfactory when:
7.1. you pass the state-approved certification exam with a minimum score of 75%.

Learning Objectives
7.a. Acquire a passing score on the sanitation certification exam required to obtain Food Manager Certification in Wisconsin.

8. Identify critical hazards within the flow of food.

Linked Core Abilities
Demonstrate ability to think critically.
Demonstrate ability to value self and work ethically with others in a diverse population.
Transfer social and natural science theories into practical applications.
Use effective communication skills.

Assessment Strategies
8.1. Project (HACCP)
8.2. Written Objective Test

Criteria
Performance will be satisfactory when:
8.1. you participate in group discussions and activities regarding critical hazards and HACCP.
8.2. you complete a hazard analysis as part of the HACCP project.
8.3. you identify pathogens associated with time/temperature abuse on assigned menu
8.4. you identify pathogens associated with cross contamination on assigned menu
8.5. you obtain a passing score of 73% or better on the test

Learning Objectives
8.a. Examine biological, chemical and physical hazards that can occur at each step in the flow of food.
8.b. Figure out the risk level of each identified hazard.
8.c. Determine how pathogenic microorganisms can cross contaminate.
8.d. Determine how time and temperature affect the growth and survival of pathogenic microorganisms.

9. Identify critical control points in the flow of food.

Linked Core Abilities
Demonstrate ability to think critically.
Demonstrate ability to value self and work ethically with others in a diverse population.
Transfer social and natural science theories into practical applications.
Use effective communication skills.

Assessment Strategies
9.1. Project (HACCP)
9.2. Written Objective Test

Criteria
Performance will be satisfactory when:
9.1. you participate in HACCP group discussions and activities
9.2. you identify key concepts of control points versus critical control points.
9.3. you identify critical control procedures that relate to time/temperature abuse as part of the HACCP project.
9.4. you identify critical control procedures that relate to cross contamination as part of the HACCP project.
9.5. you identify critical control procedures that relate to poor personal health and hygiene as part of the HACCP project.
9.6. you complete a flowchart to determine critical control points on assigned menu as part of the HACCP project.
9.7. you determine critical limits on assigned menu.
9.8. you obtain a passing score of 73% on the test

Learning Objectives
9.a. Determine where control measures must be taken to control identified hazards within the flow of food.
9.b. Differentiate between control points and critical control points.
9.c. Classify critical control points associated with time/temperature abuse.
9.d. Classify critical control points associated with cross contamination.
9.e. Identify critical control points within the flow of food for varying processes.
9.f. Determine critical limits to be applied.

10. Determine a HACCP plan.
Domain Cognitive Level Evaluating Status Active

Linked Core Abilities
Demonstrate ability to think critically.
Demonstrate ability to value self and work ethically with others in a diverse population.
Transfer social and natural science theories into practical applications.
Use effective communication skills.

Assessment Strategies
10.1. Project (HACCP)
10.2. Written Objective Test

Criteria
Performance will be satisfactory when:
10.1. you identify key concepts in writing a HACCP plan
10.2. you completely diagram a written HACCP plan adhering to the prescribed format.
10.3. you obtain a passing score of 73% or better on the test

Learning Objectives
10.a. Conduct a hazard analysis.
10.b. Determine critical control points.
10.c. Determine critical limits.
10.d. Figure out appropriate monitoring procedures.
10.e. Identify appropriate corrective actions.
10.f. Figure out appropriate verification procedures.
10.g. List procedures for record keeping and documentation.
10.h. Write a standardized recipe to include HACCP principles.

11. Validate managerial responsibilities as defined in the Wisconsin Food Code.
Domain Cognitive Level Evaluating Status Active

Assessment Strategies
11.1. Project (Food Code)
11.2. Written Objective Test
11.3. Written Product

Criteria
Your performance will be successful when:
11.1. you ask and answer questions during class discussions about the manager's role in foodservice.
11.2. you identify key concepts in the Wisconsin Food Code by successfully completing the Wisconsin Food Code project.
11.3. you analyze key managerial responsibilities in risk-based inspections in relation to the Wisconsin Food
11.4. you analyze requirements of the person in charge of a foodservice operation in complying with the Wisconsin Food Code.
11.5. you identify plans to handle a food safety crisis according to specific criteria in a written product.
11.6. you obtain a passing score of 73% on the test.

Learning Objectives
11.a. Examine purpose and components of the Wisconsin Food code.
11.b. Identify demonstration of knowledge responsibilities as determined in the Wisconsin Food Code.
11.c. Identify employee illness reporting requirements according to the Wisconsin Food Code.
11.d. Analyze the components of a risk-based foodservice inspection.
11.e. Determine record-keeping responsibilities according to the Wisconsin Food Code.
11.f. Summarize a crisis management plan to handle a food safety crisis.

Grading Information