

## **Course Description**

### **FOS2203 | Safety and Sanitation | 2.00 credits**

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry.

### **Course Competencies:**

**Competency 1:** The student will discuss the impact of the food industry on public health by:

1. Describing the impact of industrial foods
2. Identifying food systems and public health disparities
3. Describing the trend towards healthy sustainable foods and systems.

**Competency 2:** The student will discuss the role of safety and sanitation in food protection by:

1. Describing proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures)
2. Utilizing current industry safety and sanitation procedures

**Competency 3:** The student will discuss the role of time, temperature, cross contamination, and personal hygiene in food safety by:

1. Demonstrating and utilizing proper disinfecting, cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment)
2. Identifying the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes
3. Describing cross contamination and identifying ways to prevent it

**Competency 4:** The student will classify all causes of food borne illnesses (e.g., biological, physical and chemical) by:

1. Explaining how foodborne disease can be prevented with proper handling techniques
2. Describing the proper handling required for different food groups
3. Examining the public health response to foodborne illnesses and the agencies regulating foods
4. Identifying many of the organisms responsible for foodborne illness and understanding the factors that promote their growth

**Competency 5:** The student will assess efforts in the public health sector to prevent foodborne disease outbreaks including laboratory and food inspection tools by:

1. Explaining proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures)
2. Discussing consumer concerns including GMOs, pesticides, bio-and agro-terrorism and the role of public health

### **Learning Outcomes:**

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information