SYLLABUS

DATE OF LAST REVIEW: 02/2013
CIP CODE: 12.0505
SEMESTER: Departmental Syllabus
COURSE TITLE: ServSafe
COURSE NUMBER: CULN0205
CREDIT HOURS: 1
INSTRUCTOR: Departmental Syllabus
OFFICE LOCATION: Departmental Syllabus
OFFICE HOURS: Departmental Syllabus
TELEPHONE: Departmental Syllabus
EMAIL: KCKCC issued email accounts are the official means for electronically communicating with our students.

PREREQUISITES: None

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, http://kckccbookstore.com/, for the required texts for your particular class.

COURSE DESCRIPTION: Students will be given an in-depth look at the food safety and sanitation. We will discuss the responsibility of a foodservice establishment in assuring their facilities are safe and sanitary for their employees and customers. Students are required to take and pass the National ServSafe test. After successfully passing the exam students will receive a certification and can participate in food preparation labs.

METHOD OF INSTRUCTION: A variety of instructional methods may be used depending on content area. These may include but are not limited to lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:
I. The Food Safety Challenge
   A. Providing safe food
   B. The microworld
   C. Contamination, food allergens and foodborne illness
   D. The safe foodhandler
II. The Flow of Food Through the Operation
   A. Purchasing and receiving
   B. Storage
   C. Preparation
   D. Service
   E. Food safety management systems
III. Sanitary Facilities and Pest Management
   A. Sanitary facilities and equipment
   B. Cleaning and sanitizing
   C. Integrated pest management
IV. Food Safety Regulation and Employee Training
   A. Food safety regulation and standards
   B. Employee food safety training

EXPECTED LEARNER OUTCOMES:
A. Students will understand key practices in providing safe food, explore the microworld, identify and describe contaminants and food allergens and discuss the practices of safe foodhandling.
B. Identify and explain the flow of food through a food service operation and discuss how to set up a food safety management system.
C. Understand how to create a sanitary environment and create a pest management system.
D. Understand food safety regulations, standards and the process for properly training employees in food safety.

COURSE COMPETENCIES:
Students will understand key practices in providing safe food, explore the microworld, identify and describe contaminants and food allergens and discuss the practices of safe foodhandling.

1. Analyze evidence to determine the presence of foodborne-illness outbreaks.
2. Recognize risks associated with high-risk populations.
3. Identify factors that affect the growth of foodborne bacteria.
4. Identify major foodborne pathogens, their sources, resulting illnesses, and symptoms.
5. Identify methods for preventing viral, bacterial, parasitic and fungal contamination.
6. Identify naturally occurring toxins and methods for preventing illness.
7. Identify chemical and physical contaminants and methods of prevention.
8. Identify the most common allergens, their associated symptoms, and methods for preventing allergic reactions.
9. Identify how foodhandlers contaminate food and describe how to prevent contamination.
10. List the regulatory exceptions for allowing bare-hand contact with ready-to-eat food.
11. Describe employees that should be restricted or excluded from food service establishments.
12. Identify policies that should be implemented regarding eating, drinking, and smoking
while working with food.

**Identify and explain the flow of food through a food service operation and discuss how to set up a food safety management system.**

13. Identify methods for preventing cross-contamination and time-temperature abuse.
15. Calibrate and maintain different temperature-measuring devices.
16. Properly measure the temperature of food at each point in the flow of food.
17. Identify characteristics of an approved food source.
18. Maintain required records of shellstock tags and parasite destruction.
19. Identify accept or reject criteria for receiving of foods.
20. Store food to prevent contamination; refrigerated, frozen and dry food safely; and in appropriate storage containers.
22. Ensure food is properly labeled and dated.
23. Identify the proper methods for preparation of food including: thawing; microwave; cooling; time and temperatures for reheated foods.
24. Identify procedures for preventing time-temperature abuse and cross contamination.
25. Identify hazards and preventive measures associated with transportation of food off site; serving of food off site; and vending food.
26. Prevent customers and employees from contaminating foods.
27. Identify, create, and implement a HACCP plan.

**Understand how to create a sanitary environment and create a pest management system.**

28. Identify characteristics of an appropriate food-contact and nonfood-contact surface.
29. Identify and prevent cross-connection and backflow.
30. Identify requirements for handwashing facilities including appropriate locations and numbers.
31. Identify lighting-intensity requirements; potable water sources and testing; storing indoor and outdoor waste; methods for cleaning waste receptacles; characteristics of appropriate flooring; and requirements for dishwashing facilities.
32. Identify appropriate cleaners; sanitizers; and factors that affect the efficiency of sanitizers.
33. Follow the requirements for frequency of cleaning and sanitizing food-contact surfaces and poisonous or toxic material.
34. Properly clean and sanitize items, food/non-food contact surfaces and store equipment appropriately.
35. Implement appropriate procedures for an integrated pest management program.
36. Identify the signs of pest infestation and/or activity.
37. Differentiate between pest prevention and pest control.

**Understand food safety regulations, standards and the process for properly training employees in food safety.**

38. Identify the importance of regulatory inspections and self-inspections.
39. Identify government agencies that regulate food establishments.
40. Recognize the key components of an inspection.
41. Take corrective action when found to be in violation of a regulation.
42. Identify employee duties and specific training needs for each duty.
43. Identify training methods specific to employees and their duties.
44. Maintain food safety training records.
45. Ensure all employees are trained initially and on an on-going basis.

**ASSESSMENT OF LEARNER OUTCOMES:**
Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**
This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student’s progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

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