COURSE OUTLINE

Date Prepared: July 25, 2000

COURSE PREFIX NUMBER: HRI 158
CREDIT HOURS: 3

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2. COURSE TITLE: Sanitation and Safety

3. PREREQUISITES: None

4. COURSE DESCRIPTION: Covers the moral and legal responsibilities of management to
   insure a sanitary and safe environment in a food service operation. Emphasizes the causes and
   prevention of foodborne illnesses in conformity with federal, state and local guidelines. Focuses
   on OSHA standards in assuring safe working conditions. Lecture 3 hours per week.

5. CONTENT: (Major Headings)
   a. A study of the legal and moral responsibilities of management to ensure a sanitary and
      safe environment in a food service establishment.

6. GENERAL COURSE OBJECTIVES:
   Upon successful completion of the course, the student will be able to
   a. Discuss the expectations of a food service establishment's clientele and the legal and
      moral responsibilities of a food service permit holder to his or her public and staff.
   b. Discuss the negative financial impact of unsafe food handling.
   c. Discuss the nature of microorganisms, and their impact upon the food service
      establishment.
   d. Identify opportunities for contamination and the causal relationship between
      contamination and foodborne illness.
   e. Discuss the biological, chemical and physical hazards to food.
   f. Discuss the generation and control of foodborne microbiological pathogens.
   g. Identify naturally poisonous foods.
   h. Discuss the introduction of foodborne contaminants other than microbiological agents, to
      include chemicals and poisons, additives and preservatives, poisonous metals, and
      physical contaminants.
   i. Discuss the profile and habits of a safe foodhandler.
   j. Integrate food safety principles and techniques through HACCP programs, so as to create
      multiple barriers to contamination and foodborne illness.
   k. Discuss sanitary techniques, to include procurement from approved food sources,
      regulatory inspection and standards for food supplied to commercial establishments,
      receiving and storage, preparation, holding and service, and leftover recycling.
   l. Discuss the elements of sanitary facilities and equipment, including layout and design,
utilities, lighting, ventilation and waste management.
m. Discuss the technical aspects of cleaning and sanitizing.
n. Organize and develop a cleaning program.
o. Discuss the hazard presented by pests and vermin, and identify control procedures based upon integrated pest management principles.
p. Discuss crisis management principles.
q. Identify regulatory and advisory agencies that safeguard the public's health by supervising and regulating the procurement and service of food and beverage.
r. Develop an employee sanitation-training program.