**MOHAWK VALLEY COMMUNITY COLLEGE**

 **UTICA AND ROME, NEW YORK**

**Course Name: FS150 Safety and Sanitation Course Credit Hours: C - 2, P - 0, ILS - 0 CR - 2 Course Prerequisites/Corequisites:** None

**Catalog Description**

This course is an introduction to the correct and hygienic procedures for food handling. General kitchen and bakery safety, pest management, and crisis management are discussed. Proper clothing, personal hygiene, and fire safety regulations, as well as state and federal laws pertaining to the hospitality industry are stressed. This course includes a certification exam provided by the Educational Foundation of the National Restaurant Association.

***Student Learning Outcomes:***

1. Understand the need for a safe, sanitary food service environment to apply the principles and procedures needed to comply with food safety regulations that management needs in order to instill a strong personal commitment to the maintenance of such an environment.
2. Recognize and describe the problems of unsafe food and the basic responsibility that the food service operator has to guests, to include high-risk populations for food illness, the categories of food contaminants, potentially hazardous foods and food allergens.
3. Understand and describe proper handwashing practices and procedures. Identify personal hygiene practices and behaviors that can reduce the likelihood of food contamination.
4. Define the temperature danger zone and conditions that allow bacteria to multiply to dangerous levels.
5. Discuss the legal responsibilities that management has in dealing with employee health problems that pose a threat to food safety. Identify and differentiate the authority of federal, state, and local regulatory agencies for food safety compliance.
6. Describe methods for assessing the training needs of employees and actions employees must take during a food borne crisis.
7. Demonstrate a working knowledge of the principles of safe procurement, storage, and preparation procedures for food and related supplies, to include a basic knowledge of sanitation and safety equipment and products.
8. Describe the receiving steps, including proper temperature monitoring practices for various types of food that can be utilized to help ensure food safety, including the knowledge of a HACCP-based and traditional compliance inspection.
9. Demonstrate an understanding of the Integrated Pest Management system as it applies to food safety for the control of pests, including flies, roaches, rats, and mice.

**Major Topics**:

* Introduction, Safe Food
* Micro World, Contamination
* Contamination and Safe Food Handler
* The Flow of Food-Intro & Purchasing/Receiving
* The Flow of Food: Storage
* The Flow of Food: Preparation
* The Flow of Food: Service
* Food Safety Systems
* Sanitary Facilities & Equipment
* Cleaning & Sanitizing
* Integrated Pest Management
* Regulations, Standards, & Training rev 3.7.23