

CURRICULUM OVERVIEW

Food Safety and Sanitation

Careers and Technical Education Series



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Food Safety and Sanitation Course Overview

This comprehensive course will cover the principles and practices of food safety and sanitation that are essential in the hospitality industry for the protection and well-being of staff, guests and customers. The course will provide a systems approach to sanitation risk management and the prevention of food contamination by emphasizing the key components of the Hazard Analysis Critical Control Point (HACCP) food safety system. After successful completion of this course, students will be prepared to meet the requirements of state and national certification exams.

- **Facing up to the Importance of Food Safety:** This unit introduces students to methods of safely handling food, both in the kitchen and throughout food facilities, as well as good practices for personal hygiene for food handlers.
- **Food Travel Path:** The Flow of Food Through the Operation: This unit teaches how managers examine the flow of food, identify the types of food that are at risk of contamination, and then establish critical control points in the flow of food to apply the Hazard Analysis Critical Control Point (HACCP) process during the receiving, storing, preparing, holding, and serving processes.
- **Clean and Sanitary Facilities and Equipment:** Clean and sanitary facilities and equipment are basic components in any HACCP system. In unit, students learn how to maintain cleanliness by establishing a master schedule of when different facilities are cleaned and stocked with proper supplies, who will do it, and what constitutes cleanliness. Students will also learn about proper handling of cleaning supplies.
- **Accident Prevention and Crisis Management:** Students will learn that an important role of the foodservice manager is to look closely at the facility, the equipment, and employee behavior to identify safety hazards. Students will also learn about the types of injuries that may occur in a foodservice establishment and how to prepare for them. Compliance with OSHA standards will also be covered.
- **Sanitation Management:** Students will learn that to successfully implement a training program, the manager must assess and analyze the training needs of employees by looking at critical control points and making sure there are written directions for each procedure and that each employee is fully aware of his or her responsibilities. Students will also learn about different management roles in a food service facility as well as about the different types of food styles a restaurant may serve.

UNIT 1: FACING UP TO THE IMPORTANCE OF FOOD SAFETY		
Food Safety and Sanitation	Assignments	
	1. Course Overview	10. Building an Effective Personal Hygiene System - The Safe Food Handler
	2. Providing Safe Food	11. Project: Preventing Cross-contamination
	3. Bacteria	12. Project: Food Allergies
	4. Viruses, Parasites, and Fungi	13. Project: Case Study Essay
	5. Project: Food-borne Illness Essay	14. Quiz 2
	6. Project: Food-borne Illness Outbreaks	15. Special Project*
	7. Quiz 1	16. Test
	8. Varieties of Contamination	17. Course Project Part - 1: Introducing Your Program*
	9. Caring for Customers with Allergies	18. Glossary and Credits

Food Safety and Sanitation	Unit 2: Food Travel Path: The Flow of Food through the Operation	
	Assignments	
	1. Establishing the Foodservice Safety System	9. Keeping Food Safe After Prepping and Cooking
	2. Avoiding Time/Temperature Abuse	10. Project: Conducting an Analysis and Writing a Report
	3. Flow of Food: Purchasing and Receiving	11. Project: Practicing Food Safety at Home
	4. Project: Survey Five Food-service Establishments	12. Quiz 2
	5. Project: Time/temperature Abuse Training	13. Special Project*
	6. Quiz 1	14. Test
	7. Storing food safely	15. Course Project Part - 2: Discussing the HACCP System*
	8. Preparing Food Safely	16. Glossary and Credits
Food Safety and Sanitation	Unit 3: Clean and Sanitary Facilities and Equipment	
	Assignments	
	1. Facilities and Equipment Design	9. Developing a Cleaning Program
	2. Project: Creating a Flow Diagram	10. Project: Creating a Cleaning Procedure
	3. Utilities and Safety	11. Controlling Pests
	4. Project: Summarizing Research Projects	12. Quiz 2
	5. Cleaning and Sanitizing	13. Special Project*
	6. Quiz 1	14. Test
	7. Facility Maintenance	15. Course Project Part - 3: Pest Control*
	8. Project: Creating a Sanitation Area	16. Glossary and Credits
Food Safety and Sanitation	Unit 4: Accident Prevention and Crisis Management	
	Assignments	
	1. Preventing Accidents and Taking Action in an Emergency	9. Government Regulation and HACCP
	2. Project: Read and Summarize Article	10. Project: Role Playing an Inspection
	3. First Aid, CPR and Fire Hazards	11. Food Protection Industry Associations
	4. Crisis Management	12. Quiz 2
	5. Project: Writing a Press Release	13. Special Project*
	6. Quiz 1	14. Test
	7. Food-borne Illness Outbreak	15. Course Project Part - 4: CPR*
	8. Project: Developing Procedures for Dealing with an Outbreak	16. Glossary and Credits
Food Safety and Sanitation	Unit 5: Sanitation Management	
	Assignments	
	1. The Importance of Employee Training	9. Sustainability and the Local Food Movement
	2. Project: Personal Hygiene Guidelines	10. Preparing for Certification
	3. Methods for Training and Motivating Employees	11. Project: Read Study Guide and Create a Quiz
	4. Project: Safety and Sanitation Exercise	12. Quiz 2
	5. Careers in Food Safety and Sanitation	13. Special Project*
	6. Quiz 1	14. Test
	7. Nutrition and Organic Foods	15. Course Project Part - 5: Food Providers*
	8. Project: Conduct Survey on Organic Foods	16. Glossary and Credits
FS&S	Unit 6: Course Review and Exam	
	Assignments	
	1. Course Project Part - 6: Creating a Food Safety Manual*	2. Review
		3. Exam

(*) Indicates alternative assignment