

FORM VERSION: 5/95
DATE REVISED: September 23, 1998

PALOMAR COLLEGE
COURSE OUTLINE OF RECORD FOR
DEGREE CREDIT COURSE

Transfer course A.A. degree applicable course
(check all that apply)

COURSE NUMBER AND TITLE: IFS 102A Food Safety Module 1

UNIT VALUE: 1

MINIMUM NUMBER OF SEMESTER HOURS: 16

BASIC SKILLS REQUIREMENTS: Appropriate language skills

ENTRANCE REQUIREMENTS

PREREQUISITE: None

COREQUISITE: None

RECOMMENDED PREPARATION: None

SCOPE OF COURSE:
Microworld and foodborne illness.

SPECIFIC COURSE OBJECTIVES:

Successful students will:

1. identify causes and prevention of foodborne illnesses.
2. identify factors influencing bacterial growth.
3. apply principles of safe kitchen storage to prevent physical or chemical contamination.
4. identify critical offenses that contribute to growth or spread of foodborne pathogens.
5. apply principles of safe food handling to prevent possible contamination.
6. apply principles of good personal hygiene
7. develop team-building skills.

CONTENT IN TERMS OF SPECIFIC BODY OF KNOWLEDGE:

- I. Causes of foodborne illness
 - A. Micro-organisms and their environment
 1. Sources of micro-organisms
 - a. Food itself
 - b. People
 - c. Equipment used in food handling
 2. Specific micro-organisms
 - a. Salmonella
 - b. Staphylococcus
 - c. Shigella
 - d. Clostridium botulinum
 - e. Clostridium perfringens
 - f. Hepatitis
 - g. Typhoid
 - h. E. Coli
 - i. Others
 3. Factors influencing bacterial growth
 - a. Nutrients
 - b. Moisture
 - c. Temperature
 - d. Time
 4. Classification of foodborne illnesses
 - a. Infection
 - b. Intoxication
 - B. Physical Hazards
 1. Improperly cleaned equipment
 2. Broken or incorrectly operated equipment
 - C. Chemical Hazards
 1. Safe kitchen storage of chemicals
 2. Proper handling and use of cleaning supplies
- II. Protecting food to prevent foodborne illness
 - A. Temperature control
 1. "Danger zone" for microbial growth
 2. Refrigeration and freezing (cold) to retard bacterial growth
 3. Heating properly to destroy bacteria
 4. Other methods to maintain appropriate temperature control
 - a. Ice beds

- b. Steam tables
 - c. Thermal containers
 - d. External heat
- III. Role of the food service worker/supervisor/manager in maintaining safe and sanitary conditions
- A. Importance of personal hygiene
 - B. Personal hygiene practices to prevent foodborne illness
 - 1. Clean/neat appearance and clothing
 - 2. Hairnets or head coverings
 - 3. Proper handwashing technique
 - 4. Frequency of handwashing
 - C. Safe and sanitary work habits
 - 1. Handling clean utensils and equipment
 - 2. Handling soiled utensils and equipment
 - 3. Handling food prepared for service

REQUIRED READING:

Educational Restaurant Association Foundation of the National Institute for the Food Service Industry. Applied Food Service Sanitation. 4th Edition. Dubuque: Kendall/Hunt Publishing, 1992.

SUGGESTED READING:

Department of Health materials.
Various periodicals related to industry.

REQUIRED WRITING:

A combination of objective and essay/short answer exam will be given at the conclusion of the course. Each essay must be at least two paragraphs in length.

OUTSIDE ASSIGNMENTS:

Students are expected to spend a minimum of three hours per unit per week in class and on outside assignments, prorated for short term classes.

Students will read the textbook and prepare for the examination.

INSTRUCTIONAL METHODOLOGY:

Check all that apply: :

- lecture
- laboratory
- lecture-laboratory combination
- directed study

This course may be offered as a distance education course and meets Title 5 regulations 55370, 55372, 55374, 55376, 55378, and 55380.

Yes No

If yes, check all that apply. (See guidelines for preparation for definitions.)

- telecourse
- mediated instruction
- computer assisted instruction

GRADING POLICY AND STANDARDS (include methods of determining whether the stated objectives have been met by students):

Exam	90%
Participation	10%

IS COURSE REPEATABLE FOR REASON(S) OTHER THAN DEFICIENT GRADE?

Yes _____ No X Number of times course may be taken for credit: 1

If yes, identify specific provision of Title 5 Division 2 section(s) 55761-55763 and 58161 which qualifies course as repeatable:

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