

**PALOMAR COLLEGE**  
**COURSE OUTLINE OF RECORD FOR**  
**DEGREE CREDIT COURSE**

  X   Transfer Course     X   A.A. Degree applicable course  
(check all that apply)

**COURSE NUMBER AND TITLE:**        IFS 102B Food Safety Module 2

**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:**    Food safety in production.

**SPECIFIC COURSE OBJECTIVES:**

Successful students will:

1.     describe the meaning, application and integration of HACCP systems with traditional sanitation and safety procedures.
2.     apply principles of sanitation and safety to purchasing receiving.
3.     apply principles of sanitation and safety to storage.
4.     apply principles of sanitation and safety to preparation and service.
5.     apply principles of sanitation and safety to facilities and equipment, design and maintenance.
6.     apply principles of sanitation and safety to cleaning, sanitizing and pest control.
7.     develop skills in utilizing resources.

**CONTENT IN TERMS OF SPECIFIC BODY OF KNOWLEDGE:**

- I.     Safe food storage principles
  - A.     Lag time and appropriate length of times for refrigeration and freezer storage
  - B.     Appropriate methods for thawing frozen foods
  - C.     Proper handling of covered containers in refrigerated storage
  - D.     Refrigerator and freezer cleaning requirements
  - E.     Safe refrigerator and freezer storage temperatures
  - F.     Proper techniques for storage of dry foodstuffs

- II. Safe food handling and preparation techniques
  - A. Cleaning fruits and vegetables
  - B. Proper cooking temperatures
  - C. Handling and disposition of leftovers
  - D. Methods to avoid cross-contamination
- III. Providing a safe and sanitary food environment
  - A. Facilities
  - B. Equipment selection and maintenance
    - 1. large equipment
    - 2. small equipment
  - C. Dishwashing
    - 1. manual
    - 2. mechanical
  - D. Pest control
  - E. Disposition and recycling of trash

**REQUIRED READING:**

Wilkins, Joyce. Safe-at-the-Plate. Carlsbad, California. 2000.

**SUGGESTED READING:**

Department of Health materials.  
 Various periodicals related to industry.

**REQUIRED WRITING:**

A combination objective and essay/short answer mid-term 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

**DISTANCE LEARNING:**

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

Yes  No

**If yes, check all that apply:**

- Television Course (Video one-way, e.g. ITV, video cassette, etc.)
- Online Course (Text one-way, e.g. newspaper, correspondence, electronic file, etc.)
- Two-Way Video Conferencing (Two-way interactive video and audio)
- One-Way Video Conferencing (One-way interactive video and two-way interactive audio)
- Computer Assisted Instruction (A specialized form of mediated instruction relying primarily on student access to information and prepared lessons or teaching materials through a computer terminal, but not under immediate supervision of a qualified instructor.)

**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  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:

**CONTACT PERSON:**      **Margaret Gunther, ext: 2350**

**SIGNATURES:**

SIGNATURES ON FILE