

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 102C Food Safety Module 3

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 application. Students completing IFS 102A, 102B , and 102C are eligible to take a nationally approved food safety manager's examination.

SPECIFIC COURSE OBJECTIVES:

Successful students will:

1. apply knowledge gained to manage an employee sanitation training session.
2. apply food safety principles to various work environments.
3. identify strategies for accident prevention and crisis management.
4. identify regulations and standards of food sanitation and safety such as FDA Food Code and CURFL.
5. complete the ServSafe examination.
6. demonstrate interpersonal and leadership skills.
7. demonstrate ability to organize, plan and allocate resources.

CONTENT IN TERMS OF SPECIFIC BODY OF KNOWLEDGE:

- I. Managing employee sanitation training
 - A. Principles of adult learning
 - B. Methods of effective training
 - C. Evaluating training outcomes
- II. Dealing with regulations and standards
 - A. Government regulations
 1. FDA Food Code
 2. CURFL
 3. Others in healthcare (Title 22/29)
 - B. HACCP and regulatory issues
 - C. Industry standards

- III. Accident prevention and crisis management
- A. Causes of accidents
 - B. Safety surveys
 - C. Accident prevention training
 - D. Common food service accidents and emergency first aid
 - E. Crisis management planning

REQUIRED READING:

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

SUGGESTED READING:

Department of Health materials.
Various periodicals related to industry.

REQUIRED WRITING:

At the completion of IFS 102A, B and C, students will be given the option of taking a nationally approved exam (additional fee required) or a San Diego approved manager's exam.

Students must also prepare and present a lesson plan for an in-service on a sanitation or safety topic in a hypothetical foodservice facility or role play the part of a county sanitarian and prepare an inspection report on a selected facility.

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, prepare assignments and study 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	60%
Participation	10%
Project presentation	30%

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:

SIGNATURES ON FILE
