

Foodservice Safety & Sanitation: Course Syllabus

Course Title: Foodservice Safety & Sanitation

Course Number: CA111

Class Meets: Online

Instructor: Chef Josh Green

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Credits: 1

Number of Sessions: 4

Time: Asynchronous

Length of Sessions:

Phone: 541-917-4403

DESCRIPTION: This course helps students gain an awareness of the hazards of poor sanitation and safety practices and how to properly address those issues. Students, through lecture, assigned reading and case study, learn the essentials of food handling, proper personal hygiene, equipment handling and facilities management, environmental responsibility, ethics, how to control and eliminate food borne illness, and proper handling of hazardous materials.

OUTCOMES: Upon successful completion of this course, students will be able to:
Practice safe work habits in a food service operation. Understand proper ethics and environmental responsibility. Maintain a clean and sanitary facility. Recognize potential hazards and form plans for minimizing risks of food borne illness. Control disease, pollution and pests. Factors that create a safe and effective work environment. Understand how to create and implement a Hazard Analysis and Critical Control Points HACCP plan. Development of a professional attitude.

Grading: A to F

Grading Procedures:

Daily Reading/Assignments

Final Exam

LBCC Comprehensive Statement of Nondiscrimination

LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, gender, gender identity, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. For further information see [Board Policy 1015](#). Title II, IX, & Section 504: Scott Rolen, CC-108, (541) 917-4425; Lynne Cox, T-107B, (541) 917-4806, LBCC, Albany, Oregon. To report: linnbenton-advocate.symplicity.com/public_report

Center for Accessibility Resources

LBCC is committed to inclusiveness and equal access to higher education. If you have approved accommodations through the Center for Accessibility Resources (CFAR) and would like to use your accommodations in this class, please contact your instructor as soon as possible to discuss your needs. If you think you may be eligible for accommodations but are not yet registered with CFAR, please visit the [CFAR Website](#) for steps on how to apply for services. Online course accommodations may be different than those for on-campus courses, so it is important that you make contact with CFAR as soon as possible.

Day 1:

- **Video** - Understanding Food Handling and Personal Hygiene
- **Lecture** - PowerPoint
- **Reading Assignment** - Food Hazards

Day 2:

- **Reading Assignment** - Managing Food Safety
- **Guidelines & Procedures:**
 - Cooling Foods
 - Using Disposable Gloves
 - Manual Dishwashing
 - Setup of a Three-Compartment Sink for Manual Dishwashing
 - Mechanical Dishwashing
 - Washing Hands

Day 3:

- **Reading Assignment** - Managing Workplace Safety
- **Visual Learning Activities:**
 - Important Temperatures in Food Sanitation and Storage
 - Food Storage Temperatures
 - Three-Compartment Sink for Manual Dishwashing
 - Flow of Food

Day 4:

- **Terms for Review**
- **Questions for Discussion**
- **Safety & Sanitation** - Assessment

Technology Recommendations

It is possible that LBCC campuses will need to be closed to the public at times during fall term, depending on public health directives. If this does occur, our class will be delivered fully remotely and we won't be able to meet face-to-face. LBCC is encouraging students to be as prepared as possible for this possibility by encouraging you to obtain the equipment you will need in order to be successful in any modality. Please see the recommended list of equipment below. Students who cannot afford these resources can contact the [Roadrunner Resource Center](#) about funding.

*Note to faculty: Include either list of equipment recommendations below, based on anticipated instructional needs. For information to help you make that choice, consult this document on [student technology recommendations](#).

Standard equipment recommendation

- Broadband internet
- A computer with 256g SSD, 8G RAM, i5 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult [Standard Recommendation 1](#) or [Standard Recommendation 2](#) if they are looking for a product recommendation

Minimum equipment recommendation

- A wifi hotspot
- A computer with 128g SSD, 4G RAM, i3 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult [Minimum Requirement 1](#) if they are looking for a product recommendation