

Washtenaw Community College Comprehensive Report

CUL 110 Sanitation and Hygiene Effective Term: Spring/Summer 2017

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 110

Org Number: 13510

Full Course Title: Sanitation and Hygiene

Transcript Title: Sanitation and Hygiene

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Course Change

Change Information:

Course description

Rationale: The Advisory Board Committee feels that students have a better chance of landing a job with the ServSafe Food Handlers Certification. The proposed change is to make an addition to the grading method requiring students to earn their ServSafe certification to pass the course, as well as the minimum grade "C".

Proposed Start Semester: Spring/Summer 2017

Course Description: In this course, students learn the importance of sanitation to the hospitality worker: layman's bacteriology, communicable diseases, food poisoning, pest control, cleaning, sanitizing, and personal hygiene. Students must pass the ServSafe Manager Food Handler National Exam in order to earn a grade of "C" or higher in this course.

Course Credit Hours

Variable hours: No

Credits: 2

Lecture Hours: Instructor: 30 Student: 30

Lab: Instructor: 0 Student: 0

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 30 Student: 30

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

Requisites

General Education

Degree Attributes

Statewide articulation approved

Request Course Transfer

Proposed For:

Eastern Michigan University

Other :

Student Learning Outcomes

1. Recognize major food pathogens, the principles of cross-contamination and proper method of food storage.

Assessment 1

Assessment Tool: Serve Safe final exam - The Educational Foundation of the National Restaurant Association

Assessment Date: Winter 2016

Assessment Cycle: Every Three Years

Course section(s)/other population: all

Number students to be assessed: all

How the assessment will be scored: Serve Safe is scored by the Educational Foundation of the National Restaurant Association.

Standard of success to be used for this assessment: Seventy percent of all students will score seventy percent or better on the Serve Safe final exam.

Who will score and analyze the data: Faculty in the department will analyze the data.

2. Identify personal behaviors and physical and chemical contaminants that cause foodborne illness.

Assessment 1

Assessment Tool: Serve Safe final exam

Assessment Date: Winter 2016

Assessment Cycle: Every Three Years

Course section(s)/other population: all

Number students to be assessed: all

How the assessment will be scored: Serve Safe is scored by the Educational Foundation of the National Restaurant Association.

Standard of success to be used for this assessment: Seventy percent of all students will score seventy percent or better on the Serve Safe final exam.

Who will score and analyze the data: Faculty in the department will analyze the data.

3. Apply the principles of food storage utilizing Hazard Analysis Critical Control Points (HACCP).

Assessment 1

Assessment Tool: Serve Safe final exam

Assessment Date: Winter 2016

Assessment Cycle: Every Three Years

Course section(s)/other population: all

Number students to be assessed: all

How the assessment will be scored: Serve Safe is scored by the Educational Foundation of the National Restaurant Association.

Standard of success to be used for this assessment: Seventy percent of all students will score seventy percent or better on the Serve Safe final exam.

Who will score and analyze the data: Faculty in the department will analyze the data.

Course Objectives

1. Identify major foodborne pathogens, factors that affect the growth of foodborne bacteria and methods for preventing contamination.
2. Describe methods for preventing cross-contamination, time-temperature abuse, and the flow of food from the time of purchasing, to receiving, proper storage and rotation.
3. Identify personal behaviors, chemical and physical contaminants and methods of prevention.
4. Describe how to prevent food contamination through proper labeling, dating and storage.
5. Identify how to hold and serve food at proper temperatures for service.
6. Identify Hazard Analysis Critical Control Point (HACCP) for preventing foodborne illness, implementing principles when applicable and implementing a HAACP plan.

New Resources for Course

Course Textbooks/Resources

Textbooks

Manuals

Periodicals

Software

Equipment/Facilities

Level III classroom

Reviewer

Action

Date

Faculty Preparer:

Derek Anders Jr

Faculty Preparer

Apr 28, 2015

Department Chair/Area Director:

Carol Deinzer

Recommend Approval

Apr 28, 2015

Dean:

Kimberly Hurns

Recommend Approval

May 21, 2015

Curriculum Committee Chair:

David Wooten

Recommend Approval

Feb 14, 2017

Assessment Committee Chair:

Ruth Walsh

Recommend Approval

Feb 15, 2017

Vice President for Instruction:

Bill Abernethy

Approve

Feb 15, 2017