

This course focuses on the basics of safety and sanitation as it applies to the food service industry. On completion of this course students will be certified by the National Restaurant Association in Applied Food Safe Sanitation. Students will be instructed in the basics of first aid as it relates to food service.

Timeline	Outcomes	Method of Evaluation	General Ed. Abilities
26-Aug Read, discuss Section 1 and 2	Be able to explain the dangers of food borne illness Identify populations that may be at risk Describe how food borne illness occurs. Identify 3 main practices that can ensure safe food. Identify 4 basic types of microbial contaminants	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
27-Aug Read, discuss section 3 and 4	Identify 3 types of contaminates Identify methods to prevent biological, chemical, and physical contamination. Identify personal behaviors that can contaminate food. Identify health concerns.	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
28-Aug Read, discuss section 5 and 6	Check temperatures of different types of foods Identify microbial risks for different types of foods Label and store different types of foods Properly store raw food to prevent cross-contamination Apply F.I.F.O.	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
2-Sep Read, discuss section 7 and 8	Identify time and temperature considerations for cooking foods, cooling foods and reheating foods Identify measure to prevent contamination in self serve areas Identify foods that can be re-served	Do activities and study question at the end of the section	Critical thinking and problem solving Communications

3-Sep Read, discuss section 9	Identify the flow of food through an establishment Identify and understand HACCP principles Identify CCP for various foods and processes	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
4-Sep Read, discuss section 10	Identify methods to prevent backflows Identify storage for chemicals and supplies Know how to use and practice proper dish and ware washing techniques	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
9-Sep Read, discuss section 11	Identify principles needed to comply with food safety regulations Identify state and local regulations	Do activities and study question at the end of the section	Critical thinking and problem solving Communications
10-Sep Read, discuss Chapter 3 safety in Proff Cooking	Know 3 degrees of burns and what is the correct first aid Correct lifting techniques First aid for cuts	Discussion	Critical thinking and problem solving Communications
11-Sep Review, prep for Final Test	Review sections and chapter first aid and Servsafe essentials		
		Final Test on Servsafe and First Aid	

Learning Outcomes

Upon completion of this course, the student should be able to:

1. Explain the dangers of food borne illness. Identify populations that may be at risk. Describe how food born illness occurs. Identify three main practices that can ensure safe food. Identify four basic types of microbial contamination.
2. Identify three types of contamination and methods to prevent biological, chemical, and physical contamination. Identify personal behaviors that can contaminate food. Identify health concerns.
3. Check temperatures of different types of foods. Identify microbial risks for different types of foods. Label and store different types of foods. Properly store raw food to prevent cross-contamination. Apply F.I.F.O.
4. Identify time and temperature considerations for cooking, cooling, and reheating foods. Identify measures to prevent contamination in self-serve areas. Identify foods that can be re-served.
5. Identify the flow of food through an establishment. Identify and understand HACCP principles. Identify CCP for various foods and processes.
6. Identify methods to prevent backflows. Identify storage for chemicals and supplies. Know how to use and practice proper dish and ware washing techniques.
7. Identify principles needed to comply with food safety regulations. Identify state and local regulations.
8. Know three degrees of burns and what is the correct first aid. Know correct lifting techniques. Know first aid for cuts.