CANADORE college

COURSE NAME:	CUL150 Sanitation and Safety

Credit Value:	2
Total Course Hours:	28
Prerequisite Course(s):	None
Corequisite Course(s):	None

COURSE DESCRIPTION

This course will introduce students to the correct food handling procedures to avoid food borne illnesses. Emphasis will be on the importance of personal hygiene and adequate maintenance of food facilities and equipment. Basic principles of safety procedures will be studied according to today's requirement in the hospitality industry.

LAND ACKNOWLEDGEMENT

Canadore College resides on the traditional territory of the Anishinaabeg and within lands protected by the Robinson Huron Treaty of 1850. This land is occupied by the people of Nipissing First Nation since time immemorial.

PLAR INFORMATION

This course is eligible for Prior Learning Assessment and Recognition. Students are advised to discuss options with their program coordinator.

COURSE LEARNING OUTCOMES

Upon completion of this course, the student will have reliably demonstrated the ability to:

1.0 Safe workplace.

1.1 Identify and apply safe work habits in the kitchen environment.

1.2 Prevent human food contamination by exercising proper hygiene.

1.3 Develop safe work habits to prevent injuries and avoid common hazards in the kitchen.

2.0 Providing safe food within the culinary field identify hazards and correct them as a safe food handler.

2.1 Recognize the challenge to food safety in your operation.

2.2 Discuss the main types of contamination.

2.3 Identify the foods most likely to become contaminated..

2.4 Recognize how food becomes contaminated.

3.0 Introduce the HACCP system and adapt HACCP principles for your operation.

3.1 Describe the main principles of a HACCP system.

3.2 Assess food safety hazards.

3.3 Identify critical control points.

3.4 Build in procedures that reduce the risks of food-borne outbreaks.

3.5 Monitor all procedures to ensure food safety.

4.0 Purchase safe foods; express the needs for careful, methodical, and sanitary procedures in the receiving and storage of foods.

4.1 Set up purchasing and receiving standards and procedures.

4.2 Choose reliable suppliers; provide receiving facilities and equipment.

4.3 Purchase and inspect specific goods and use food thermometers.

4.4 Learn to identify adulterated consignments and reject.

5.0 Maintain sanitary facilities and equipment pertaining to any food service facility.

5.1 Describe a well-designed restaurant.

5.2 Select proper equipment.

5.3 Review utilities, lighting, and ventilation.

5.4 Arrange for careful handling of garbage and solid waste.

6.0 Demonstrate, understand, and apply

cleaning and sanitizing procedures.

   6.1 Understand the difference between cleaning and sanitizing.

   6.2 Understand what and when items must be cleaned and sanitized to prevent foodborne illness.

   6.3 Understand how to use 2 and 3 comparment sinks for the proper cleaning and sanitizing of kitchen equipment and utensils.

   6.4 Review the proper use of dish washing machines for cleaning and sanitizing of kitchen equipment and utensils.

7.0 Develop an integrated pest management (IPM) program.

   7.1 Set up an integrated pest management program.

   7.2 Use methods to keep pests out of the building and off the grounds.

   7.3 Select methods to detect pests.

   7.4 Identify methods to control pests; work with PCO.

8.0 Identify regulatory agencies for the food industry.

   8.1 Understand the roles of the federal, provincial, and local regulatory agencies.

   8.2 Prepare for various types of inspections.

   8.3 Work well with the inspectors during the inspection and make good records of the findings.

9.0 Understand the national Sanitation Code and its application in the Canadian food service industry.

   9.1 Identify and protect food from contamination.

   9.2 Ensure the soundness of food and well-being of customers.

   9.3 Meet and exceed consumer expectations.

   9.4 Apply cooperative approach between industry and government.

10.0 Understand Smart Serve and its application as a responsible server.

   10.1 Recognize the effects of alcohol.

   10.2 Understand the legal aspects of the Smart Serve program.

   10.3 Apply and exercise the program in any given situation in the hospitality industry.

11.0 Explain the practice of the labeling system from WHMIS towards chemicals and detergents found in the food service industry.

   11.1 Identify WHMIS logos and their applications.

   11.2 Inspect premises and ensure compliance with WHMIS regulation.

   11.3 Implement data sheets and their information and update periodically.

   11.4 Make sure all employees are informed of the WHMIS standards.

GENERAL EDUCATION

This is not a General Education course.

PROGRAM OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved program learning outcomes (PLO):

Culinary Management

3. Contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.

4. Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.

Culinary Skills

3. Contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment

and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.

4. Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.

ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved essential employability skills (EES) outcomes:

1. Communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience.
2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
3. Execute mathematical operations accurately.
4. Apply a systematic approach to solve problems.
5. Use a variety of thinking skills to anticipate and solve problems.
6. Locate, select, organize, and document information using appropriate technology and information systems.
7. Analyse, evaluate, and apply relevant information from a variety of sources.
8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
9. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
10. Manage the use of time and other resources to complete projects.
11. Take responsibility for one's own actions, decisions, and consequences.

EXTERNAL COURSE ACCREDITATIONS AND CONDITIONS

There are no external accreditations or conditions identified for this course.

COURSE EVALUATION

Evaluation Item	Weight
Basic FST	50%
Smart Serve	40%
WHMIS	10%

The Basic fst and Smart Serve are both outside accreditations that are required for our industry.

COURSE PASS GRADE

50

GRADING SYSTEM

A+:	90-100%	B+:	77-79%	C+:	65-69%	D:	50-54%	S - Satisfactory
A:	85-89%	B:	73-76%	C:	60-64%	F:	0-49%	I - Incomplete

| A-: | 80-84% | B-: | 70-72% | D+: | 55-59% |

F- Repeat Course, included in GPA

FS- Failure Supplemental

FR- Repeat course, excluded from GPA

*For a complete chart of grades and descriptions, please see the Grading Policy.

LEARNING RESOURCES

Course Textbooks:

Required:

Title:	Professional Cooking for Canadian Chefs
Author:	Wayne Gisslen
Publisher:	
Edition:	9th Edition
Print ISBN:	978-1-119-21534-9
eBook ISBN:	

Required: Basic FST 4th Edition with Scantron - Online training material through TrainCan Food Safety Training

Required: Smart Serve Certification (online training & certification through Smart Serve)

Required: WHMIS Certification

Resources listed on the course outline support the achievement of learning outcomes, and may be used throughout the course to varying degrees depending on the instructor's teaching methodology and the nature of the resource.

Technology requirements - https://www.canadorecollege.ca/BYOD

The Harris Learning Library's staff can help you find resources to support your learning - www.eclibrary.ca

LEARNING ACTIVITIES

Lecture, PowerPoints and Online Training

DELIVERY MODE

This course may be delivered, in whole or in part, in a number of modalities, including In-Person, Remote (synchronous and/or asynchronous), hybrid, or Hyflex, as per accreditation and/or regulatory standards where appropriate. This information is identified on the course schedule (student and faculty).

RECORDING GUIDELINES

This class may be recorded by faculty of the College. Faculty will inform students when recording of the class

commences and ceases. 'Recorded' means that the audio-visual and chat portions of the class will be recorded and then be stored on the College or vendor provider server. They will be made available to students, but only for the express and sole use of those registered in this course. If you have any questions or concerns about this recording, please contact your instructor or the College's privacy officer at privacy.officer@canadorecollege.ca. Full recording guidelines can be found at: https://cdn.agilitycms.com/canadore-college/academic-centre-of-excellence/Canadore%20Recording%20Guidelines.pdf

ACADEMIC POLICIES

Canadore College is committed to the highest standards of academic integrity, and expects students to adhere to these standards as part of the learning process in all environments. The College's Academic Integrity policy seeks to ensure that all students understand their rights and responsibilities in upholding academic integrity and that students receive an accurate and fair assessment of their work. Please review the Academic Integrity policy (A-18) and other academic policies found on our website: https://www.canadorecollege.ca/about/policies.

COLLEGE POLICIES

• Protecting human rights in support of a respectful college community

For college policies please see: http://www.canadorecollege.ca/about-us/college-policies.

Accessibility Learning Services for Students with Disabilities - Student Success Services

Student Success Services provides comprehensive support to students. We aim to ensure that all students have equal access to educational opportunities and can succeed in their academic journey. Our services focus on reducing and eliminating barriers related to education through individualized accommodations and support. If you are a student with a disability, we encourage you to register with Accessible Learning by completing the Student Success – Accessible Learning Services Form (https://canadorecollege-accommodate.symplicity.com/public_accommodation/).

For more detailed information about the services offered, please visit our webpage: Student Success Services - (https://www.canadorecollege.ca/support/student-success-services). To connect with Student Success Services email studentsuccessnow@canadorecollege.ca or call 705.474.7600 ext 5205.

FIRST PEOPLES' CENTRE:

A culturally safe environment offering CONFIDENTIAL student focused services, drop in or make an appointment to access:

• One on one counselling
• Elder in residence program

- Peer tutoring
- Peer mentorship
- Lunch & learn workshops on study skills, self-care, life skills
- Learning Resource Centre

Drop by our offices at C254 College Drive, W103 Commerce Court or call 705 474 7600 Ext. 5961 College Drive / 5647 Commerce Court.

https://www.canadorecollege.ca/experience/indigenous-student-experience

WAIVER OF RESPONSIBILITY

Every attempt is made to ensure the accuracy of this information as of the date of publication. The college reserves the right to modify, change, add, or delete content.

HISTORICAL COURSE OUTLINES

Students use course outlines to support their learning. Students are responsible for retaining course outlines for future use in applications for transfer of credit to other educational institutions.