

APCA 100: CULINARY SAFETY & SANITATION

Foothill College Course Outline of Record

Heading	Value
Effective Term:	Summer 2022
Units:	2.5
Hours:	32 lecture, 8 laboratory per quarter (40 total per quarter)
Prerequisite:	Per California Code of Regulations, this course is limited to students admitted to the Culinary Arts Apprenticeship Program.
Degree & Credit Status:	Degree-Applicable Credit Course
Foothill GE:	Non-GE
Transferable:	None
Grade Type:	Letter Grade (Request for Pass/No Pass)
Repeatability:	Not Repeatable

Description

Students will study first aid, food safety management and other safety issues related to food service operations. They will learn how to assess the threat of contamination, prevention measures, and alternative responses to food safety and other concerns, such as allergens. The course also presents other material critical to safety in the modern day professional kitchen, including Hazard Analysis Critical Control Point (HACCP) and active managerial control. A case study in the form of food safety inspection and audit of the cafeteria and culinary classroom kitchen will give students a chance to see the difficulties that face food service operators every day.

Course Objectives

The student will be able to:

1. Complete CPR and first aid training and obtain certification.
2. Demonstrate temperature checks on refrigeration equipment.
3. Complete ServSafe Food Handler Program and obtain certificate in food handling.
4. Demonstrate sanitizer level checks on three-compartment sinks.
5. Demonstrate safe work practices.
6. Describe proper techniques to prevent injuries while using and cleaning food service equipment and tools.
7. Describe basic cuts and burns and how to treat these wounds.
8. Identify the different classes of fire extinguishers and describe how to use one.
9. Prepare for and pass the ServSafe Food Protection Manager Certification exam.

Course Content

1. Providing safe food (Lec)
2. The microworld (Lec)
3. Contamination and food allergens (Lec)
4. Hygiene and safe food handling (Lec and Lab)

5. The flow of food (Lec and Lab)
6. Purchasing, receiving, and storage (Lec and Lab)
7. Preparation (Lec and Lab)
8. Service (Lec and Lab)
9. Food safety management systems (Lec and Lab)
10. Facilities and equipment (Lec)
11. Cleaning and sanitizing (Lec and Lab)
12. Integrated pest management (Lec)
13. Food safety regulations and standards (Lec)
14. Employee food safety training (Lec)
15. First aid (Lec and Lab)

Lab Content

The audit of the cafeteria run by Sodexo and the Patio Room run by the San Jose Job Corps Patio Room will be an intense look at food service operations and the sanitation challenges that they face leading to the assigned comparative study.

Special Facilities and/or Equipment

1. Laptop computer and projector or TV screen
2. Whiteboard with erasable markers
3. Access to commercial kitchen for demonstrations and practice

Method(s) of Evaluation

Methods of Evaluation may include but are not limited to the following:

- Written examinations
- Routine checks for understanding
- Evaluation of notebook
- Student presentations
- Quizzes based on the units

Method(s) of Instruction

Methods of Instruction may include but are not limited to the following:

- Lecture
- Discussion
- Demonstration: Sodexo Cafeteria at San Jose Job Corps (HACCP) and San Jose Job Corps Center Culinary Patio Room (active managerial control). Students will compare and contrast the two food service safety systems and see the protocols in action

Representative Text(s) and Other Materials

National Restaurant Association. [ServSafe Manager Book, 7th ed. \(English, with exam answer sheet\)](#). 2017.

Types and/or Examples of Required Reading, Writing, and Outside of Class Assignments

1. Required reading of the ServSafe Manager textbook; students will take quizzes after each chapter.

2. Students will be certified food handlers and earn the certification of ServSafe Food Protection Manager.
3. Students will write an 1800-word compare and contrast paper regarding their audit of the San Jose Job Corps Center Patio Room and the Sodexo Cafeteria at the San Jose Job Corps. Students will also make a team presentation of their findings to Sodexo and SJJC representatives using PowerPoint.

Discipline(s)

Culinary Arts/Food Technology