

Sanitation and Safety (CHEF 1205)

CREDIT

2 Semester Credit Hours (2 hours lecture, 0 hours lab)

MODE OF INSTRUCTION

Face to Face

PREREQUISITE/CO-REQUISITE:

None

COURSE DESCRIPTION

A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards

COURSE OBJECTIVES

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

- Identify causes of and prevention procedures for food-borne illness, intoxication, and infection;
- Discuss personal hygiene and safe food handling procedures;
- Describe food storage and refrigeration techniques;
- Explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal; and
- Discuss Occupational Safety and Health Administration (OSHA) requirements and workplace safety programs.

INSTRUCTOR CONTACT INFORMATION

Instructor: Ms. Donna Blackerby

Email: dblackerby@lit.edu, donna.blackerby@woodvilleeagles.org

Office Phone: 409-283-3714 ext. 4064

Office Location: WHS CTE Building, C204A

Office Hours: 8:42-9:32 am; before or after school upon request

REQUIRED TEXTBOOK AND MATERIALS

The Culinary Professional, 3rd Edition published by Goodheart-Willcox

ServSafe Food Handler 6th Edition

Always Food Safe Food Handler Online Course

Notebook paper, 1 glue stick, ink pens and pencils, colored pencils, Chromebook

ATTENDANCE POLICY

State law (TEC 25.092 and 11.158) contains a provision of law commonly referred to as the "90 percent rule," which applies to any student in grade level K through 12. Generally, to receive credit for the award of a final grade for a class, a student must be in attendance for at least 90 percent of the days the class is offered, even

Approved: **Initials/date**



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if some or all of the absences are deemed excused. A student who is in attendance for at least 75 percent, but less than 90 percent, of the days offered may be given credit or a final grade if the student completes a plan approved by the principal that provides for the student to meet the instructional requirements of the class. Students whose attendance falls below 75 percent are required to petition for the award of credit or a final grade from the campus attendance review committee. There are some exceptions to the 90 percent rule based on provisions of law and documented extenuating circumstances.

DROP POLICY

If you wish to drop a course, you are responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an “F” in the course.

COURSE CALENDAR

DATE	TOPIC	READINGS	ASSIGNMENTS (Due on this Date)
Aug. 18-22	Week 1 – Course Intro		Aug. 22
Aug. 24-28	Week 2 – Providing Safe Food	ServSafe Ch 1	Aug. 28
Aug. 31-Sept. 4	Week 3 – Contamination Forms	ServSafe Ch 2	Sept. 4
Sept. 7-11	Week 4 – Safe Food Handler	ServSafe Ch 3	Sept. 11
Sept. 14-18	Week 5 – Flow of Food: Intro	ServSafe Ch 4	Sept. 18
Sept. 21-25	Week 6 – Flow of Food: Purchasing/Receiving	ServSafe Ch 5	Sept. 25
Sept. 28- Oct. 2	Week 7 – Flow of Food: Prep	ServSafe Ch 6	Oct. 2
Oct. 5-9	Week 8 – Flow of Food: Service	ServSafe Ch 7	Oct. 9
Oct. 12-16	Week 9 – Food Safety Mgmt Systems	ServSafe Ch 8	Oct. 16
Oct. 19-23	Week 10 – Safe Facilities & Pest Mgmt	ServSafe Ch 9 & 10	Oct. 23
Oct. 26-30	Week 11 – Cleaning & Sanitizing	ServSafe Ch 11	Oct. 30
Nov. 2-6	Week 12 – Workplace Safety (OSHA / General Safety)	OSHA standards	Nov. 6
Nov. 9-13	Week 13 – Chemical & Equipment Safety		Nov. 13
Nov. 16-20	Week 14 – Review & Application	Review materials	Nov. 20
Nov. 30-Dec. 4	Week 15 – Food Handler Exam Preparation	Review materials	Dec. 4
Dec. 7-11	Week 16 – Certification Exam	AlwaysFoodSafe	Dec. 11
Dec. 14-18	Week 17 – Final Projects	Textbook	Dec. 17

COURSE EVALUATION

Final grades will be calculated according to the following criteria:

- Tests and Projects – 60%
- Daily Assignments – 40%

GRADE SCALE

- 90-100 A
- 80-89 B
- 70-79 C
- 60-69 D
- 0-59 F

TECHNICAL REQUIREMENTS

Students will need their school-issued Chromebooks for this class.

DISABILITIES STATEMENT

The Americans with Disabilities Act of 1990 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. LIT provides reasonable accommodations as defined in the Rehabilitation Act of 1973, Section 504 and the Americans with Disabilities Act of 1990, to students with a diagnosed disability. The Special Populations Office is located in the Eagles' Nest Room 129 and helps foster a supportive and inclusive educational environment by maintaining partnerships with faculty and staff, as well as promoting awareness among all members of the Lamar Institute of Technology community. If you believe you have a disability requiring an accommodation, please contact the Special Populations Coordinator at (409)-951-5708 or email specialpopulations@lit.edu. You may also visit the online resource at [Special Populations - Lamar Institute of Technology \(lit.edu\)](https://www.lit.edu/specialpopulations).

STUDENT CODE OF CONDUCT STATEMENT

It is the responsibility of all registered Lamar Institute of Technology students to access, read, understand and abide by all published policies, regulations, and procedures listed in the *LIT Catalog and Student Handbook*. The *LIT Catalog and Student Handbook* may be accessed at www.lit.edu. Please note that the online version of the *LIT Catalog and Student Handbook* supersedes all other versions of the same document.

ARTIFICIAL INTELLIGENCE STATEMENT

Lamar Institute of Technology (LIT) recognizes the recent advances in Artificial Intelligence (AI), such as ChatGPT, have changed the landscape of many career disciplines and will impact many students in and out of the classroom. To prepare students for their selected careers, LIT desires to guide students in the ethical use of these technologies and incorporate AI into classroom instruction and assignments appropriately. Appropriate use of these technologies is at the discretion of the instructor. Students are reminded that all submitted work must be their own original work unless otherwise specified. Students should contact their instructor with any questions as to the acceptable use of AI/ChatGPT in their courses

STARFISH

LIT utilizes an early alert system called Starfish. Throughout the semester, you may receive emails from Starfish regarding your course grades, attendance, or academic performance. Faculty members record student attendance, raise flags and kudos to express concern or give praise, and you can make an appointment with faculty and staff all through the Starfish home page. You can also login to Blackboard or MyLIT and click on the Starfish link to view academic alerts and detailed information. It is the responsibility of the student to pay attention to these emails and information in Starfish and consider taking the recommended actions. Starfish is used to help you be a successful student at LIT.

ADDITIONAL COURSE POLICIES/INFORMATION

COURSE REQUIREMENTS

1. Be able to demonstrate safe and correct skills in knife use, tool and equipment handling, and safe/correct equipment operation
2. Be able to demonstrate proficiency in dry and moist heat cooking methods
3. Be able to produce a variety food products applying the principles of safe food handling and preparation
4. Be able to discuss OSHA requirements and effective workplace safety programs
5. Be able to: describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal
6. Be able to implement professional standards in food production

COURSE POLICIES

1. No food or drinks in the classroom or culinary kitchen.
2. Cell phones must be put away in Yondr pouches per campus and district policies.
3. If you are more than 10 minutes late to class, you will be counted absent.
4. Makeup work must be completed according to campus policies.
5. Kitchen labs are mandatory. Students must complete an alternate assignment if a kitchen lab is missed.
6. As the instructor, I maintain the right to govern my class as needed and appropriate.