

University of Hawaii Maui College

CULN 112 - Sanitation & Safety



1. Course Alpha. Please click on the ? to the right for help.

CULN

2. Course Number. Please click on the ? to the right for help.

112

3. Course Title/Catalog Title. Please click on the ? to the right for help.

Sanitation & Safety

4. Number of Credits. Please click on the ? to the right for help.

2

5. Contact Hours/Type. Please click on the ? to the right for help.

- Hour lecture (2)

6. Course Description. Please click on the ? to the right for help.

Studies and applies the principles and procedures of sanitation and safety in the hospitality industry. Includes the study of food-borne illness, biological, chemical, physical hazards and cross contamination as they may occur during the flow of food. Introduces HACCP (Hazard Analysis Critical Control Point) and other sanitation and safety programs. Covers safety issues and OSHA (Occupational Safety and Health Administration) guidelines and standards as they apply to the hospitality industry.



7. Pre-Requisites. Please click on the ? to the right for help.

ENG 19 with grade C or better or placement at least ENG 22, and MATH 18 with grade C or better; or consent.

8. Co-requisites.

N/A

9. Recommended Preparation.

N/A

10. Is this a cross-listed course? Please click on the ? to the right for help.

NO



11. Reason for Proposal. Why is this course being proposed or modified? This question requires specific information as part of the explanation. Please click on the ? to the right for help.

Modification of course. Added a MATH prerequisite, in order to help students move through the program more successfully.

12. Effective Semester and Year. For new or modified courses, the effective year is one year from the semester proposed. For example, if proposed in Spring 2012, the effective semester is Spring 2013. Please click on the ? to the right for help.

Fall 2014

13. Grading Method. What grading methods may be used for this course? Please click on the ? to the right for help.

- Standard (Letter,Cr/NCr,Audit) (0)

14. Is this course repeatable for credit? How often can this course be counted toward a degree or certificate? Please click on the ? to the right for help.

NO

15. Course Student Learning Outcomes (SLOs). DO NOT ENTER TEXT IN THE TEXT BOX BELOW. Click on the yellow button "COURSE LEARNING OUTCOMES" and enter in that screen. Please click on the ? to the right for help.

Course SLO/Competency	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	
Identify, analyze and apply the principles of sanitation in the hospitality industry.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Identify and compare food-borne illnesses and their causes, biological, chemical, physical hazards, and cross-contaminations as they may occur during the flow of food.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Identify and analyze safety issues, regulatory agency laws, OSHA (Occupational Safety and Health Administration) guidelines and safety standards as they apply to the hospitality industry	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Identify, analyze and compare design attributes, functions and procedures to keep food safe for	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		

ethical decision making.

C.

Discuss the standards of restaurant regulations involving liquor protocol and health and safety regulations.

D.

Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.

16. Course Competencies. DO NOT ENTER TEXT IN THE TEXT BOX BELOW. Click on the yellow button "COURSE COMPETENCIES/ISSUES/SKILLS" and enter text in that screen. Course competencies are smaller, simpler tasks that connect to and facilitate the SLOs.

Competency
Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
Recognize sanitary and safety design and construction features of food production equipment and facilities. (i.e., NSF, UL, OSHA ADA, etc.).
Describe types of cleaners and sanitizers and their proper use.
Identify the seven HACCP Principles and the critical control points during all food handling processes as a method for minimizing the risk of food-borne illness.
Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.
Develop cleaning and sanitizing schedule and procedures for equipment and facilities.
Identify proper methods of waste disposal and recycling.
Describe appropriate measures for insects, rodents and pest control eradication.
Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.
List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program.
Demonstrate appropriate emergency policies for kitchen and dining room injuries.
List and describe symptoms common to food-borne illnesses and list various ways these illnesses can be prevented.
Describe appropriate types and use of fire extinguishers used in the foodservice area.
Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operations.
Identify food bio-terrorism laws and RFID technology and the impact these regulations and technology have on food safety and sanitation.
List and define the fundamentals of good personal hygiene.
Demonstrate good personal hygiene and health habits in a laboratory setting.
List the major causes of food spoilage.
Define food spoilage indicators.
Outline the flow of food through an establishment and list the various ways contamination may be prevented along the pathway.
Outline the requirements for proper receiving and storage of both raw and prepared foods.

17. Recommended Course Content and Timeline. The course content facilitates the course competencies. Course content may be organized by weeks, units, topics or the like.

- Week I : Providing safe food
- Week II: The Microworld
- Week III: Contamination and Food Allergens
- Week IV: The Safe Foodhandler
- Week V: The Flow of Food: An Introduction
- Week VI: The Flow of Food: Purchasing, Receiving and Storage
- Week VII: The Flow of Food: Preperation
- Week VIII: The Flow of Food: Service
- Week IX: Food Safety Managment Systems
- Week X: Sanitary facilities and Equipment
- Week XI: Cleaning and Sanitizing
- Week XII: Integrated pest managment
- Week XIII: Food safety Regulations and Standards
- Week XIV: Employee Food Safety Training
- Week XV: Fire and Equipment Safety

18. Program Learning Outcomes. DO NOT ENTER TEXT IN THE TEXT BOX BELOW. Click on the yellow button "PLOs" and enter text in that screen. Program Student Learning Outcomes (PLOs) supported by this course. If you are not a "program" use the Liberal Arts PLOs, view them by clicking on ? icon to the right.

Program SLO	
Identify and practice the basic principles of culinary service, organization and structure, sanitation and safety in a foodservice operation to maintain the optimum health and satisfaction of the consumer.	
Demonstrate skills in various areas of the culinary hierarchy: human relations, leadership and personnel management, ethical decision making.	
Discuss the standards of restaurant regulations involving liquor protocol and health and safety regulations.	
Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.	

19. College-wide Academic Student Learning Outcomes (CASLOs). FIRST, fill out the CASLO grid located in the UHMC tab above. Click on the HELP icon for tips on determining support for the CASLOs and indicate your choices below by clicking on the box in front of each supported CASLO. NOTE: Our campus does not use the Preparatory Level, Level 1 and Level 2 designations in the chart below.

<input checked="" type="checkbox"/>	<p>Creativity - Able to express originality through a variety of forms.</p> <p><input checked="" type="checkbox"/> Level 1</p>
<input checked="" type="checkbox"/>	<p>Critical Thinking - Apply critical thinking skills to effectively address the challenges and solve problems.</p> <p><input checked="" type="checkbox"/> Level 1</p>

<input checked="" type="checkbox"/>	Information Retrieval and Technology - Access, evaluate, and utilize information effectively, ethically, and responsibly. <input checked="" type="checkbox"/> Level 1
<input checked="" type="checkbox"/>	Oral Communication - Practice ethical and responsible oral communications appropriately to a variety of audiences and purposes. <input checked="" type="checkbox"/> Level 1
<input checked="" type="checkbox"/>	Quantitative Reasoning - Synthesize and articulate information using appropriate mathematical methods to solve problems of quantitative reasoning accurately and appropriately. <input checked="" type="checkbox"/> Level 1
<input checked="" type="checkbox"/>	Written Communication - Write effectively to convey ideas that meet the needs of specific audiences and purposes. <input checked="" type="checkbox"/> Level 1

GenED SLO
Creativity - Able to express originality through a variety of forms.
Critical Thinking - Apply critical thinking skills to effectively address the challenges and solve problems.
Information Retrieval and Technology - Access, evaluate, and utilize information effectively, ethically, and responsibly.
Oral Communication - Practice ethical and responsible oral communications appropriately to a variety of audiences and purposes.
Quantitative Reasoning - Synthesize and articulate information using appropriate mathematical methods to solve problems of quantitative reasoning accurately and appropriately.
Written Communication - Write effectively to convey ideas that meet the needs of specific audiences and purposes.

20. Linking. CLICK ON CHAIN LINK ICON IN UPPER RIGHT HAND CORNER TO BEGIN LINKING. Please click on the ? to the right for help.

21. Method(s) of delivery appropriate for this course. Please click on the ? to the right for help.

- Classroom/Lab (0)
- Hybrid (0)
- Online (0)

22. Text and Materials, Reference Materials, and Auxiliary Materials. Please click on the ? to the right for help.

ServSafe Coursebook, 6th Edition; National Restaurant Foundation (NRA); AND the

NRAEF ServSafe Certification Exam. Available at the UHMC Bookstore (Coursebook, CBV6 w/online voucher, ISBN 978-1-58280-303-6).

- ServSafe. 6th. National Restaurant Foundation (NRA), 2013, 978-1-58280-303-6.

23. Maximum enrollment. Please click on the ? to the right for help.

24 Room Maximum

24. Particular room type requirement. Is this course restricted to particular room type? Please click on the ? to the right for help.

YES

Paina Culinary Classrooms

25. Special scheduling considerations. Are there special scheduling considerations for this course? Please click on the ? to the right for help.

NO

26. Are special or additional resources needed for this course? Please click on the ? to the right for help.

N/A

27. Does this course require special fees to be paid for by students? Please click on the ? to the right for help.

NO

28. Does this course change the number of required credit hours in a degree or certificate? Please click on the ? to the right for help.

No

29. Course designation(s) for the Liberal Arts A.A. degree and/or for the college's other associate degrees. Please click on the ? to the right for help.

Degree	Program	Category
Associate in Arts:	Liberal Arts	LE - Elective
AS:		
AAS:	Culinary Arts - All	PR - Program Requirement
BAS:		
Developmental/ Remedial:		

30. Course designation(s) for other colleges in the UH system.

CULN 112 - HawCC, KapCC, Kauai CC, Leeward CC

31. Indicate the year and page # of UHMC catalog referred to. For new or modified courses, please indicate the catalog pages that need to be modified and provide a sheet outlining those changes.

2013-2014 40, 41, 104

32. College-wide Academic Student Learner Outcomes (CASLOs). Please click on the HELP icon for more information.

Standard 1 - Written Communication Write effectively to convey ideas that meet the needs of specific audiences and purposes.		
Outcome 1.1 - Use writing to discover and articulate ideas.		1
Outcome 1.2 - Identify and analyze the audience and purpose for any intended communication.		2
Outcome 1.3 - Choose language, style, and organization appropriate to particular purposes and audiences.		1
Outcome 1.4 - Gather information and document sources appropriately.		2
Outcome 1.5 - Express a main idea as a thesis, hypothesis, or other appropriate statement.		1
Outcome 1.6 - Develop a main idea clearly and concisely with appropriate content.		1
Outcome 1.7 - Demonstrate a mastery of the conventions of writing, including grammar, spelling, and mechanics.		1
Outcome 1.8 - Demonstrate proficiency in revision and editing.		1
Outcome 1.9 - Develop a personal voice in written communication.		1
Standard 2 - Quantitative Reasoning Synthesize and articulate information using appropriate mathematical methods to solve problems of quantitative reasoning accurately and appropriately.		
Outcome 2.1 - Apply numeric, graphic, and symbolic skills and other forms of quantitative reasoning accurately and appropriately.		2
Outcome 2.2 - Demonstrate mastery of mathematical concepts, skills, and applications, using technology when appropriate.		1
Outcome 2.3 - Communicate clearly and concisely the methods and results of quantitative problem solving.		2
Outcome 2.4 - Formulate and test hypotheses using numerical experimentation.		2
Outcome 2.5 - Define quantitative issues and problems, gather relevant information, analyze that information, and present results.		1

Outcome 2.6 - Assess the validity of statistical conclusions.	2
Standard 3 - Information Retrieval and Technology. Access, evaluate, and utilize information effectively, ethically, and responsibly.	
Outcome 3.1 - Use print and electronic information technology ethically and responsibly.	2
Outcome 3.2 - Demonstrate knowledge of basic vocabulary, concepts, and operations of information retrieval and technology.	1
Outcome 3.3 - Recognize, identify, and define an information need.	2
Outcome 3.4 - Access and retrieve information through print and electronic media, evaluating the accuracy and authenticity of that information.	1
Outcome 3.5 - Create, manage, organize, and communicate information through electronic media.	1
Outcome 3.6 - Recognize changing technologies and make informed choices about their appropriateness and use.	2
Standard 4 - Oral Communication Practice ethical and responsible oral communications appropriately to a variety of audiences and purposes.	
Outcome 4.1 - Identify and analyze the audience and purpose of any intended communication.	1
Outcome 4.2 - Gather, evaluate, select, and organize information for the communication.	1
Outcome 4.3 - Use language, techniques, and strategies appropriate to the audience and occasion.	2
Outcome 4.4 - Speak clearly and confidently, using the voice, volume, tone, and articulation appropriate to the audience and occasion.	1
Outcome 4.5 - Summarize, analyze, and evaluate oral communications and ask coherent questions as needed.	1
Outcome 4.6 - Use competent oral expression to initiate and sustain discussions.	1
Standard 5 - Critical Thinking Apply critical thinking skills to effectively address the challenges and solve problems.	
Outcome 5.1 - Identify and state problems, issues, arguments, and questions contained in a body of information.	2
Outcome 5.2 - Identify and analyze assumptions and underlying points of view relating to an issue or problem.	2
Outcome 5.3 - Formulate research questions that require descriptive and explanatory analyses.	2
Outcome 5.4 - Recognize and understand multiple modes of inquiry, including investigative methods based on observation and analysis.	2
Outcome 5.5 - Evaluate a problem, distinguishing between relevant and irrelevant facts, opinions, assumptions, issues, values, and biases through the use of appropriate evidence.	2
Outcome 5.6 - Apply problem-solving techniques and skills, including the rules of logic and logical sequence.	2

Outcome 5.7 - Synthesize information from various sources, drawing appropriate conclusions.	1
Outcome 5.8 - Communicate clearly and concisely the methods and results of logical reasoning.	2
Outcome 5.9 - Reflect upon and evaluate their thought processes, value system, and world views in comparison to those of others.	1
Standard 6 - Creativity Able to express originality through a variety of forms.	
Outcome 6.1: Generate responses to problems and challenges through intuition and non-linear thinking.	1
Outcome 6.2: Explore diverse approaches to solving a problem or addressing a challenge.	1
Outcome 6.3: Sustain engagement in activities without a preconceived purpose.	1
Outcome 6.4: Apply creative principles to discover and express new ideas.	1
Outcome 6.5: Demonstrate the ability to trust and follow one's instincts in the absence of external direction	1
Outcome 6.6: Build upon or adapt the ideas of others to create novel expressions or new solutions.	1

33. Additional Information

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