CUA110 Sanitation/Safety Syllabus

Course Information

Credits 3
Campus Washburn Institute of Technology
Address 5724 SW Huntoon
City/State/Zip Topeka, Kansas 66604
Office Fax 785-273-7080

Description
This course covers sanitation and food safety by instructing the students on the regulations imposed by the State of Kansas Food Code that must be followed during the production of food for consumption by the public. It is a prerequisite to all other courses in the culinary arts program. Successful completion of the course will provide the student with methods of controlling the spread, growth, and elimination of bacteria and other food borne pathogens, as well as controlling physical contamination threats to foods. The student will also be able to perform safely in all areas of kitchen operations including the lifting and transporting of food and equipment, and have an awareness of safely handling hazardous materials along with knowledge of fire awareness, suppression, and avoidance, as well as avoidance of burns and lacerations. Safe equipment operation, maintenance, and cleaning are explained and no student is allowed to operate any power equipment until having its operation demonstrated by the instructor. Proper knife selection and handling is explained and demonstrated by the instructor. Sanitation and safety are continually brought by and related to current activities throughout the length of the program.

Textbooks

Student Learning Outcomes:
A. Demonstrate responsible work ethics.
B. Communicate effectively.
C. Integrate technology.
D. Learn effectively.
E. Demonstrate cooperative/teamwork skills.
F. Apply safety.
G. Think creatively.

Competencies
1. Identify and prevent common causes of physical kitchen safety and fire hazards.
2. Classify types of fires and extinguishers.
3. Demonstrate proper body mechanics (bending, lifting, etc...)
4. Use proper storage and handling techniques with hazardous chemicals.
5. Provide a safe environment for customers.
6. Use proper hand washing techniques and good personal hygiene.
7. Use temperature controls to limit food borne pathogens.
8. Properly handle, serve and store food to limit or destroy food borne pathogens.
9. Ascertain appropriate situations for wearing gloves when handling food.
10. Identify vermin infestation and determine methods of control and prevention.
11. Demonstrate awareness of HACCP principles.
12. Properly clean and maintain food contact surfaces, tools, and equipment to control pathogens.
13. Distinguish and prevent opportunities for physical contamination of food.

Guidelines for Success

Assessment Plan
Assessment is an integral part of the educational process at Washburn Tech and accurate feedback is an important tool in continuously improving the institution's technical programs. Students can expect to participate in assessment activities prior to entry into programs, within specific courses and following program completion for specific fields of study.

Grading Rationale:
Students will be assessed over all chapters covered in the class texts. These assessments represent 50% of the overall grade. The other 50% of the grade results from the students' timely completion of workbook assignments along with any quiz and prep sheet grades (20%), and their daily participation grade (30%). The daily participation grade consists of the student receiving 2 points per day.

Points may be subtracted from the total for being absent, tardy, or missing from class without permission, inappropriate behavior, or simply not participating as assigned. More than 2 points per day may be deducted, at the instructor's discretion.

At the end of each semester, a written general knowledge exam will be given to assess fundamental knowledge in food preparation. Any student not passing this exam (C or better) will receive a D in the final (3 credit or more) course of that semester. A minimum grade point average of 2.0 must be maintained along with an attendance rate of at least 90%, for continued participation in the culinary arts program or to receive a certificate of completion in the program.

Grading Scale
Above 90% = A
80 - 90% = B
70 - 80% = C
60 - 70% = D
Below 60% = F

Attendance
Attendance is tracked over the course of the entire program, with only eight hours of attendance may be made up for any reason throughout the program. Hours of attendance are based on complete hours of attendance; after the two (10 minute or less) allowed tardies, any tardy or portion of an hour missed counts as a complete hour of attendance missed. Any student missing from class without permission will be counted absent for that hour. Workbook assignments may ONLY be made up by the student
contacting the instructor ON the day they return to school after missing an assigned workbook day and showing the instructor their completed workbook. Missed tests must be made up during the course in which they occur.

Disability
The Special Support Services (SSS) Office is responsible for assisting in arranging accommodations and for identifying resources at Washburn Institute of Technology for persons with disabilities. Qualified students with disabilities MUST register and provide documentation with the office to be eligible for services. New requests for accommodations should be submitted two months or more prior to the date services should begin; however, contact the SSS Office as soon as a need may arise. Depending on the accommodation request, four to eight week lead time may be needed for timely and effective provision of services. SSS coordinates and assist in arranging services it deems appropriate of eligible students on a case-by-case basis.

If you are a student with a disability that may substantially limit your ability to participate in this class and believe you will need accommodations, it is your responsibility to contact:

Special Support Services Coordinator
Phone: 785-228-6356
E-Mail: ssscoordinator@washburntech.edu