

# HARTNELL COLLEGE

## COURSE OUTLINE

CC Approval: 04/19/2018

Board of Trustees:

Last Revised:

DESIGNATOR & NUMBER: ABT 131COURSE TITLE: Agricultural Practices for Food SafetyCREDIT UNITS: 1.5FACULTY INITIATOR: Aileen Rickert-EhnSEMESTER HOURS:

24.00 - 27.00	Lecture Contact Hours
0.00	Lab Contact Hours
24.00 - 27.00	Total Contact Hours
48.00 - 54.00	Total Out-of-Class Hours
72.00 - 81.00	Total Student Learning Hours

TOTAL CONTACT HOURS (BASED ON 16-18 WEEKS)

24.00 - 27.00	Lecture
0.00	Lab
0.00	By Arrangement Lab Hours (DHR)

GRADING BASIS:

Grade Only

PREREQUISITE:

ABT 130: Introduction to Food Safety with a grade of "C" or better

COREQUISITE:ADVISORY:OTHER:COURSE DESCRIPTION:

Focuses on establishing agricultural practices as they relate to the production of farm products from a food safety standpoint. Covers the specific guidelines for some key agricultural commodities, regulating and monitoring food safety guidelines, writing standard operating procedures, employee

training, and technologies to assist in production of safe food. Field trips may be required.

COURSE OBJECTIVES:

Upon satisfactory completion of the course, students will be able to

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