

HARTNELL COLLEGE

COURSE OUTLINE

CC Approval: 04/19/2018

Board of Trustees:

Last Revised:

DESIGNATOR & NUMBER: ABT 132COURSE TITLE: Food Safety ManagementCREDIT 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:

Covers the creation and documentation of key elements in a food safety program including: evaluating current practices, creating and implementing key aspects within a food safety program, documentation, and recognition of pathogen behavior. Field trips may be required.

COURSE OBJECTIVES:

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

1. describe the key elements of an effective food safety program.
2. formulate a significant portion of a food safety program.
3. inventory a fresh produce processing facility situation and assess potential food safety hazards.
4. evaluate a food processing site and identify potential food borne hazards.
5. compare and contrast risk reduction strategies.
6. apply appropriate rules within the Food Safety Modernization Act FSMA.

COURSE CONTENT:

- I. Evaluating current practices
 - A. Identifying strengths and weaknesses
 - B. Methods and tools
 - C. Implementing improved practices
- II. Creating and implementing key elements within a food safety program
 - A. Organizational chart and responsible person list
 - B. Food safety committee
 - C. Master cleaning schedule
 - D. Daily sanitation program (SSOP)
 - E. Good manufacturing practices and employee hygiene
 - F. Microbiological testing program
 - G. Program for documenting and inspecting incoming materials
 - H. Hazard analysis and critical control point program
 - I. Preventative controls risk reduction program
 - J. Program for evaluation of consumer complaints
 - K. Pest control program
 - L. Maintenance program
 - M. Security program
- III. Data sheets and documentation
- IV. Pathogen behavior within a fresh produce processing facility
- V. Potential sources of food-borne pathogens and transport mechanisms
- VI. Assessing Site Conditions and risks
- VII. Guidelines, control methods, good practices, and risk reduction strategies
- VIII. Food safety audits

INSTRUCTIONAL METHODOLOGY:

Lecture

Individual Assistance

Audiovisual (including PowerPoint or other multimedia)

Demonstration

Discussion

Group Activity

Requires a minimum of three (3) hours of work per unit including class time and homework.

METHODS OF EVALUATING OBJECTIVES OR OUTCOMES:

Methods of evaluation to determine if students have met objectives may include, but are not limited to the following:

CLASSROOM	EXPLANATION
Class Activity	Class discussions, group projects, internet based assignments
Oral Assignments	Class discussions and assignments
Written Assignments	Short, written answers on tests, outside assignments
EXAMS	EXPLANATION
Comprehensive Final	Food Safety Plan Project/Binder
Problem Solving	Compare and contrast risk reduction strategies, evaluate program effectiveness
Skill Demonstration	Formulate a food safety program, site evaluation
Objective Test	Multiple choice and T-F on a portion of the midterm and final
Quizzes	Weekly

MINIMUM STUDENT MATERIALS:

Textbook(s) similar to:

Marriott, Norman G. . 5th Ed, Springer Science Business Media, 2006

Binder containing appropriate handouts, including research papers, trade publications, protocols, GAP's, and other current information.

COURSE ASSIGNMENTS**Examples of Reading Assignments**

Selected textbook sections, handout material, current periodicals, and internet based articles.

Examples of Writing Assignments

Homework assignments. Assigned food safety plan.

Examples of Outside Assignments

Questions and assignments on assigned reading. Assignments on creating a food safety program and creating a food safety plan.