

# HARTNELL COLLEGE

## COURSE OUTLINE

CC Approval: 05/21/2009  
Board of Trustees: 07/07/2009  
Last Revised:

DESIGNATOR & NUMBER: ABT 133

COURSE TITLE: Facility Management for Food Safety

CREDIT UNITS: 1.5

FACULTY INITIATOR: Larry Adams

SEMESTER HOURS:

24.00 - 27.00	Lecture Contact Hours
0.00	Lab Contact Hours
0.00	Total Contact Hours
0.00	Total Out-of-Class Hours
0.00	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:

COREQUISITE:

ADVISORY:

OTHER:

COURSE DESCRIPTION:

Covers food safety issues and concerns in the manufacturing facility including such: facility sanitation, recognizing potential hazards, analysis of problems in the cold chain, developing improved practices, HACCP principles, employee training, and the inspection process. Field trips may be required.

COURSE OBJECTIVES:

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





**Examples of Reading Assignments**

Textbook assignments, news and periodical articles, and internet based reading.

**Examples of Writing Assignments**

Written outside assignments, assigned projects, quizzes and final exam.

**Examples of Outside Assignments**

Facility evaluation and improvement project. Questions on weekly reading assignments.

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