

Course Outline
HRMT 102
Sanitation and Safety
2 credits

The Community College of Baltimore County

I. General Course Description

Sanitation and Safety

Covers the principles and practices of sanitation and hygiene as applied to the food service industry; emphasizes the training of supervisory personnel in sanitation procedures. Successful completion of the course will qualify students for the Educational Foundation's National Sanitation Certificate.

II. General Course Objectives

When the student completes the course, he/she will be able to:

- A. Understand the role of food safety in a food service operation
- B. Complete the National Sanitation Certificate programs.
- C. Demonstrate knowledge of sanitation regulations and standards.
- D. Explain the various issues of contamination and foodborne illnesses.
- E. Analyze the responsibilities of a safe food handler.
- F. Describe the proper procedures for establishing the foodservice safety systems.
- G. Explain the proper procedure for purchasing and receiving safe food.
- H. Explain the correct methods for keeping food safe in storage.
- I. Demonstrate the ability to analyze the proper steps in processing food in preparation and servicing.
- J. Understand the proper standards and procedures for keeping facilities and equipment sanitary.
- K. Know how to clean and sanitize a food production kitchen.
- L. Explain the correct procedures for accident prevention and action for emergencies in a food service operation.
- M. Define crisis management and explain its application for the first-line supervisor.
- N. Define virus and explain the impact of viruses on food preparation and production.
- O. List the principles of storage.
- P. Design an employee sanitation-training program.
- Q. Prepare and evaluate training objectives.

III. Major Topics

- A. Safe food in production kitchens.
- B. Sanitation regulations and standards
- C. Foodborne illness
- D. Safe food handling
- E. Sanitary procedures
- F. Pest management
- G. Safety procedures in production kitchens and the work place
- H. Crisis management

IV. Course Requirements

Specific assignments and procedures for evaluating student performance in this course will be described in the individual class syllabus. However, all students will:

- A. Participate actively in class activities, which include properly shutting down and cleaning a production kitchen.
- B. Respond to required reading and homework assignments, some of which will include sanitation and safety workbooks.
- C. Successfully complete a minimum of two exams and quizzes that demonstrate a mastery of the major concepts in the course.
- D. Successfully complete the National Sanitation Certificate Exam.
- E. Present/participate in individual or group presentations.