



Wayne County Community College District

COURSE SYLLABUS

FSM 110 Food Safety and Sanitation

CREDIT HOURS: 2.00

CONTACT HOURS: 30.00

COURSE DESCRIPTION: State and national agencies are fast requiring certification training. Employees who work in the foodservice industry must be knowledgeable about safe food handling from purchasing to the consumer. This course provides the knowledge and skills necessary to effectively implement food safety and sanitation practices. Current concepts in food protection are presented. The course provides updated information and methodologies necessary for the assessment, planning implementation, and evaluation of sanitation in today's foodservice operations. This course also covers application of factors basic to FDA standards, quality control, train-the-trainer techniques, Michigan Law and an in-depth coverage of the principles of Hazard Analysis Critical Control Point System.

PREREQUISITES: None

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Identify and understand the terminology used pertaining to safety and sanitation
- Recognize the characteristics of foodborne diseases and their cause
- Identify the sanitation challenges of safe food handling
- Identify agencies that set policy for sanitation and safety
- Identify the seven steps in developing a Continuous Quality Improvement (CQI) plan for food safety
- Identify the role of the foodservice manager in food protection
- Interpret and apply the principles required to develop HACCP protocols
- Recognize the effect of good personal hygiene practices in operating a food safe environment
- Understand sanitation principles associated with purchasing, receiving, storage, preparation, distribution and service of foods
- Understand the procedures used in integrated pest management
- Identify environmental issues that relate to foodservice departments
- Use Current technologies to promote safe food practices
- Demonstrate knowledge of current sanitation and safety research

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A



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80%-89.9%	=	B
70%-79.9%	=	C
60%-69.9%	=	D
<60%	=	E