



Name: Hilda A Pettit

Submission Date: 11/14/2011



Organization: Vacca Office of Student Services

**Course Catalog Update**[<< Go back to Course Catalog Update form](#)[Print](#)**Course Catalog Update Information:**

STU0004

**Reference Number:** CCU002689**Date:** 18-SEP-11**Level:** 2.00 of 2.00**Currently On The Worklist Of:** Joanne Arhar, jarhar**Owner:** Office of Curriculum Services, 330-672-8558 or 330-672-8559, curriculum@kent.edu

<b>Basic Course Data</b>		
<b>Change type:</b> Revise		
<b>Faculty member submitting this proposal:</b>		
<b>Requested Effective Term:</b> 201210		
<b>Campus:</b> Kent		
<b>College:</b> EH-Education, Health and Human Services		
<b>Department:</b> FLA-Foundations, Leadership and Administration		
<b>Course Subject:</b> HM-Hospitality Management		
<b>New Course Subject:</b>		
<b>Course Number:</b> 13022		
<b>New Course Number:</b>		
<b>Course Title:</b> SANITATION AND SAFETY PRINCIPLES AND PRACTICES		
<b>Title Abbreviation:</b> SANITATION AND SAFETY PRIN/PR		
<b>Slash Course and Cross-list Information:</b>		
<b>Credit Hours</b>		
<b>Minimum Credit/Maximum Credit:</b> 3 to 3		
<b>Contact Hours: Lecture - Minimum Hours/Maximum Hours:</b> 3 to 3		
<b>Contact Hours: Lab - Minimum Hours/Maximum Hours:</b>		
<b>Contact Hours: Other - Minimum Hours/Maximum Hours:</b>		
<b>Attributes</b>		
<b>Is this course part of the LER, WIC or Diversity requirements:</b> No		
<b>If yes, course attributes:</b> 1. 2. 3.		
<b>Can this course be repeated for credit:</b> No Repeat	<b>Course Limit:</b>	<b>OR Maximum Hours:</b>
<b>Course Level:</b> Undergraduate	<b>Grade Rule:</b> B-Standard letter	
<b>Rationale for an IP grade request for this course (if applicable):</b>		
<b>Schedule Type(s):</b> 1. LEC-Lecture 2. 3.		
<b>Credit by Exam:</b> N-Credit by exam-not approved		
<b>Prerequisites &amp; Descriptions</b>		
<b>Current Prerequisite/Corequisite/Catalog Description:</b> Safety and sanitation practices pertinent to food service. Emphasis is on laws, food microbiology, storage practices and accident prevention. Prerequisite: None.		
<b>Catalog Description (edited):</b> Food safety and sanitation practices for restaurants and foodservices as related to foodborne illness prevention, food purchasing, receiving, storage, preparation, cooling and heating practices, and sanitation of dishes and overall facility. HACCP plans, microbiological concerns related to foods, government regulations and inspections, and employee safety and accident prevention are covered.		
<b>Prerequisites (edited):</b> None		
<b>Corequisites (edited):</b> None		
<b>Registration is by special approval only:</b> No		
<b>Content Information</b>		
<b>Content Outline:</b>		
Content Hours		

per Course Topic	Topic Description
3	Providing safe food. Introduction to issues of safe food in the foodservice businesses.
3	Microbiology concepts as related to food safety. Bacteria growth, water activity, time and temperature relationships. Microorganisms responsible for foodborne illness.
3	Food contamination, food allergens, and foodborne illnesses. Prevention and control of microbiological, chemical, and physical hazards.
3	Safe food handlers. Health and personal hygiene issues. Handwashing and cross contamination issues. Training and supervision for food safety.
3	HACCP - Hazard Analysis Critical Control Points. Understanding the flow of food through a foodservice organization in relation to food safety.
3	HACCP in relation to purchasing, receiving, storage. Government regulations and inspections as related to wholesome food. Control of food and chemical storage. Time and temperature control.
3	HACCP and food preparation. Time and temperature control. Safe endpoint cooking temperatures and reheating temperatures. Temperature danger zone. Avoidance of cross contamination. Control of critical control points.
3	HACCP and Service. Control of food safety during service of food to include temperatures and cross contamination.
3	Developing a HACCP system. Managing the entire foodservice operation to assure safe food and avoid foodborne illness. Crisis management in event of a foodborne outbreak.
3	Sanitary facilities and equipment. NSF equipment. Cleaning supplies and practices.
3	Cleaning and sanitizing. Methods to sanitize including heat and chemicals appropriate for use in a food service. Understanding of PPM and importance of monitoring sanitizing chemicals or temperature guidelines for heat sanitizing dish machines.
3	Integrated pest management. Types of pests that may be a concern in the foodservice. Methods of prevention and control. Implications for food safety.
3	Food safety regulations and standards. Health inspections and other regulatory requirements affecting foodservice operators who prepare and serve foods on site or off site.
6	Employee food safety training and supervision. Oversight and management of food handlers. Fire

safety. Prevention of accidents. CPR and first aid.
<a href="#">Display/Hide Delimited Course Outline</a>
<b>Total Contact Hours:</b> 45
<b>Textbook(s) used in this course:</b> National Restaurant Association. ServSafe Course Book.
<b>Writing Expectations:</b> Short papers and assignments are included in the course.
<b>Instructor(s) expected to teach:</b> Mandy Ulicney, Ed Hoegler, or other
<b>Instructor(s) contributing to content:</b> Barbara Scheule and Ed Hoegler
<b>Proposal Summary</b>
<b>Explain the purpose for this proposal:</b>
The purpose for the proposal is to update the course description, course content, and to enable students who have a current National Restaurant Association ServSafe Certificate to test out of this class. Students who take this course take the ServSafe exam and are expected to earn a passing score and therefore become ServSafe Certified.
<b>Explain how this proposal affects program requirements and students in your unit:</b>
Students who are already National Restaurant ServSafe Certified and provide proof of a current certificate will have the opportunity to test out of this course by showing a knowledge of the ServSafe content as well as the additional content within the course.
<b>Explain how this proposal affects courses, program requirements and student in other units:</b>
No impact anticipated. Course is required for Hospitality Management students.
<b>Explain how this proposal affects enrollment and staffing:</b>
No impact anticipated.
<b>Units consulted (other departments, programs or campuses affected by the proposal):</b>
Kent State Ashtabula campus also offers this course and was informed of the option for students to test out of the course if the student had a current National Restaurant Association ServSafe Certificate, and the relatively minor modifications to the course description and course content.
<b>Revisions made to form (if applicable):</b>
<input checked="" type="checkbox"/> Course Content <input type="checkbox"/> Number <input checked="" type="checkbox"/> Credit by Exam <input type="checkbox"/> Prerequisites <input type="checkbox"/> Credit Hours <input type="checkbox"/> Schedule Type <input type="checkbox"/> Cross-Listed / Slash <input type="checkbox"/> Subject <input checked="" type="checkbox"/> Description <input type="checkbox"/> Title <input type="checkbox"/> Diversity <input type="checkbox"/> Title Abbreviation <input type="checkbox"/> Grade Rule <input type="checkbox"/> Writing-Intensive (WIC) <input type="checkbox"/> Liberal Education Requirement (LER) <input type="checkbox"/> Other

**Comments (500 Character Maximum):**

NOTE: Please do not use the following restricted characters: (~ \* / \ --)

Approve	Return To Initiator	Return To Prior Approver	Deny
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**Comments:**

Date	User	Comment
11/9/2011	Barbara M. E Scheule	No comments available.

**History:**

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Date	User	Status
11/10/2011	Shawn M Fitzgerald	Approved
11/9/2011	Barbara M. E Scheule	Submitted