

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

1. describe the critical conditions that can lead to growth of food borne pathogens.
2. recall the practices to ensure food safety.
3. describe the elements of a Hazard Analysis and Critical Control Plan (HACCP).
4. prepare a checklist of good manufacturing practices for an assigned facility.
5. evaluate a facility and inventory practices for food safety risks.
6. formulate verification procedures for detection of foreign objects, weight specifications, and equipment calibration.
7. compose standard operating procedures for security issues.

COURSE CONTENT:

- I. The Sanitation challenge
 - A. Risks in a cooler environment
 - B. Conditions influencing contamination
- II. Biological, chemical and physical hazards
 - A. During transit
 - B. Product handling operations
 - C. Within the facility
 - D. During distribution
- III. Food safety issues and potential problems related to the cold chain
 - A. The dangers of food borne illness
 - B. The four key practices to ensure food safety
- IV. Developing the Hazard Analysis and Critical Control Point (HACCP) plan
 - A. The seven basic principle
 1. Conduct a hazard analysis
 2. Determine the Critical Control Points (CCPs)
 3. Establish critical limit(s)
 4. Establish a system to monitor control of the CCP
 5. Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control
 6. Establish procedures for verification to confirm that the HACCP system is working effectively
 7. Establish documentation concerning all procedures and records appropriate to these principles and their application
 - B. Developing standard operating procedures
 - C. Security program
 1. Security issues within the facility
 2. Bioterrorism threat
 - D. Crisis Management and media training
 - E. Employee training
- V. The verification procedure
 - A. Metal, foreign objects
 - B. Weight specifications
 - C. Calibration of tools and equipment
- VI. Good Manufacturing Practices
 - A. Incoming product area and receiving
 - B. Facility management and storage
 - C. Lights and glass policy
 - D. Operational methods and personnel practices
 - E. Pest control
 - F. Food borne illness and blood policy

- G. Food plant security
- H. Sanitation policies and practices
- I. Importance of documentation
- J. Trace back and recall
 - 1. Media relations
 - 2. Risk communications
- VII. The inspection process
 - A. Preparation
 - B. Identifying the proper procedures
 - C. Regulating agencies
 - 1. Food and Drug Administration
- VIII. Customer requirements, standards, and relations

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 oral report assignments
Written Assignments	Short, written answers on tests, written homework assignments

EXAMS	EXPLANATION
Comprehensive Final	Written answers and multiple choice
Problem Solving	Evaluating and preparing a critique of a food facility. Recommending alternative practices.
Skill Demonstration	Identifying food safety problems in a facility
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. *Principles of Food Sanitation*. 5th Ed, Springer Science Business Media, 2006

Binder containing handouts, research papers, trade publications, protocols, FDA and industry guidelines, and other current information.

COURSE ASSIGNMENTS

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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