DESIGNATOR & NUMBER: ABT 132

COURSE TITLE: Food Safety Management

CREDIT UNITS: 1.5

FACULTY INITIATOR: Aileen Rickert-Ehn

SEMESTER HOURS:

<table>
<thead>
<tr>
<th>Lecture Contact Hours</th>
<th>Lab Contact Hours</th>
<th>Total Contact Hours</th>
<th>Total Out-of-Class Hours</th>
<th>Total Student Learning Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>24.00 - 27.00</td>
<td>0.00</td>
<td>24.00 - 27.00</td>
<td>48.00 - 54.00</td>
<td>72.00 - 81.00</td>
</tr>
</tbody>
</table>

TOTAL CONTACT HOURS (BASED ON 16-18 WEEKS)

<table>
<thead>
<tr>
<th>Lecture</th>
<th>Lab</th>
<th>By Arrangement Lab Hours (DHR)</th>
</tr>
</thead>
<tbody>
<tr>
<td>24.00 - 27.00</td>
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GRADING BASIS:
Grade Only

PREREQUISITE:
ABT 130: Introduction to Food Safety with a grade of "C" or better

COREQUISITE:

ADVISORY:

OTHER:

COURSE DESCRIPTION:
Covers the creation and documentation of key elements in a food safety program including: evaluating current practices, creating and implementing key aspects within a food safety program, documentation, and recognition of pathogen behavior. Field trips may be required.
COURSE OBJECTIVES:
Upon satisfactory completion of the course, students will be able to

1. describe the key elements of an effective food safety program.
2. formulate a significant portion of a food safety program.
3. inventory a fresh produce processing facility situation and assess potential food safety hazards.
4. evaluate a food processing site and identify potential food borne hazards.
5. compare and contrast risk reduction strategies.
6. apply appropriate rules within the Food Safety Modernization Act FSMA.

COURSE CONTENT:

I. Evaluating current practices
   A. Identifying strengths and weaknesses
   B. Methods and tools
   C. Implementing improved practices

II. Creating and implementing key elements within a food safety program
   A. Organizational chart and responsible person list
   B. Food safety committee
   C. Master cleaning schedule
   D. Daily sanitation program (SSOP)
   E. Good manufacturing practices and employee hygiene
   F. Microbiological testing program
   G. Program for documenting and inspecting incoming materials
   H. Hazard analysis and critical control point program
   I. Preventative controls risk reduction program
   J. Program for evaluation of consumer complaints
   K. Pest control program
   L. Maintenance program
   M. Security program

III. Data sheets and documentation
IV. Pathogen behavior within a fresh produce processing facility
V. Potential sources of food-borne pathogens and transport mechanisms
VI. Assessing Site Conditions and risks
VII. Guidelines, control methods, good practices, and risk reduction strategies
VIII. Food safety audits

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 assignments
Written Assignments Short, written answers on tests, outside assignments

EXAMS EXPLANATION
Comprehensive Final Food Safety Plan Project/Binder
Problem Solving Compare and contrast risk reduction strategies, evaluate program effectiveness
Skill Demonstration Formulate a food safety program, site evaluation
Objective Test Multiple choice and T-F on a portion of the midterm and final
Quizzes Weekly

MINIMUM STUDENT MATERIALS:
Textbook(s) similar to:

Binder containing appropriate handouts, including research papers, trade publications, protocols, GAP’s, and other current information.

COURSE ASSIGNMENTS

Examples of Reading Assignments
Selected textbook sections, handout material, current periodicals, and internet based articles.

Examples of Writing Assignments
Homework assignments. Assigned food safety plan.

Examples of Outside Assignments
Questions and assignments on assigned reading. Assignments on creating a food safety program and creating a food safety plan.