



*Culinary Arts Department*

## **CHEF 1305**

## **Sanitation and Safety Online**

**Course Description:** A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

### **Instructor:**

Chef Natalie Osuna

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Phone: (806) 716-2583

Office Hours: Monday-Thursday 2:30pm-3:30pm, Friday 9am-1pm

**Class Hour and Room:** Section 151, 152 are online

**Exam Schedule:** Chapter test are assigned weekly under Course Content, Pearson-Assignments. Two Practice Exams are assigned on week 13. The Final will be the ServSafe Managers Certification Exam. This will be in person in a computer lab at the Lubbock Center, date and time TBD.

**Required Text:** MyServSafelab with Online voucher

MyServSafelab for Coursebook with Pearson eText Full Course Package – Access Code Card, 7th edition.

ISBN#9780135159422

Weekly online homework can be found under the Course Content tab on the Blackboard Homepage.

### **Grading Policy:**

1. There will be **no** Make-up on Homework Assignments or Exams.
2. Homework Assignments will be assigned online through **Course Content Folders** throughout the semester. Please go to Blackboard and register your username first. If you've already

bought an access code, you may register with the access code without payment. If you do not have an access code, you will be asked to pay before you can access to the online assignments.

3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".

4. Class attendance and attention will be crucial to the student's successful completion of this course. Although attendance will not be taken, you are still expected to complete all assignments by the due date. **Attendance policy may be altered due to Covid-19.**

5. The grading scale is as follows:

90-100	A
80-89	B
70-79	C
60-69	D
Below 60	F

6. The grading will be based on the following assignment:

Quizzes:	30%
Tests:	40%
Final:	30%
	100%

7. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grades return. After that, it will not be considered under any circumstances.

8. There will be no required formal discussion for the Online sections 151, 152. If you feel you need out of class help, please visit with your professor during office hours.

**Notes:**

- Online assignments for the FIRST WEEK and SECOND WEEK of class will open on Monday, August 28<sup>th</sup> at 8am and be due Thursday, September 7<sup>th</sup> at 11:59pm. ALL OTHER WEEKS THROUGHOUT THE SEMESTER, assignments will be available starting on Friday's at 8am and be due by the following Thursday at 11:59pm.
- There might be a possibility for extra credit or a bonus sometime during the semester. These extra points CANNOT raise your grade for a particular segment of your grade beyond 100%. For example, your maximum quiz average can only be 100% or test average can only be 100%.
- The **Final** for this course will be the ServSafe Food Manger's Certification Exam. This Exam will be taken in person in a computer lab at the Lubbock Center. **Each student should have an access code that is necessary to take the exam.** Date of this exam is to be determined.
- If you need special accommodations, you will still have to take the test on the scheduled date of the exam. If there is a conflict, you will have to prove it to your instructor in order to take an exam at a different time.

**Topics:** The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

**Course Outline**

**CHEF 1305**

**Sanitation and Safety**

Week	Assignment Open/Due Date	Topic	Reading Assignment
1	8/29-9/8	Keeping Food Safe, Understanding the Microworld	Chapter 1, 2
2	8/29-9/8	Keeping Food Safe, Understanding the Microworld	Chapter 1, 2
3	9/9-9/15	Contamination, Food Allergens, and Foodborne Illness	Chapter 3

4	9/16-9/22	The Safe Food Handler, The Flow of Food: An Introduction	Chapter 4, 5
5	9/23-9/29	The Flow of Food: Purchasing and Receiving	Chapter 6
6	9/30-10/6	The Flow of Food: Storage, The Flow of Food: Preparation	Chapter 7, 8
7	10/7-10/13	The Flow of Food: Service	Chapter 9
8	10/14-10/20	Food Safety Management Systems	Chapter 10
9	10/21-10/27	Safe Facilities and Equipment	Chapter 11
10	10/28-11/3	Cleaning and Sanitizing	Chapter 12
11	11/4-11/10	Integrated Pest Management	Chapter 13
12	11/11-11/17	Food Safety Regulations and Standards, Staff Food Safety Training	Chapter 14, 15
13	11/18-11/24	Practice Exams/Review	Practice Exams/Review
14	11/28-12/1	Finals	Finals
15	12/5-12/8	Finals-Lab Classes	Finals-Lab Classes
16	12/12-12-15	Lab Clean Up	Lab Clean Up

For Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, and Campus Concealed Carry, click here: [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu)