# Syllabus Fall 2016

HSP K108: Sanitation & Safety (CRN 30066)

Three Rivers Community College Mohegan Campus Norwich CT 06360

Instructor: Paul M Jones

Office Hours: Monday & Wednesday 4:30- 5:45 pm

Room D-222

Grasso Tech: 441-0372

M-Fr 7:15-2:45

Email: pjones@acc.commnet.edu

## **Three Rivers Community College**

#### Course Syllabus

1. TITLE AND NUMBER: HSP K108: Sanitation & Safety (CRN 30066)	
2. DESIGNATION:	
a. Elective X Type: Obtaining College Credits	
b. Required _X Program: <u>HSP</u>	
3. PREREQUISITE: None	

**4. COURSE DESCRIPTION:** This Course teaches students about the potential hazardous situations in the hospitality industry and the appropriate and correct action(s) to take. Students will receive the National Restaurant Association's Certification in Food Sanitation and Safety required by law in the food service industry. Students will learn all aspects of sanitation including the ordering, receiving, storing, preparing, and serving of food.

#### 5. OBJECTIVES:

Discuss key components of the Hazard Analysis Critical Control Point [HACCP] program.

Detail requirements of a sanitation program.

Characterize the microorganisms related to food-borne illness and food spoilage.

Characterize the growth requirements for microorganisms.

Describe food borne illness prevention methods.

Identify safe temperatures for thawing, cooking, holding, cooling and reheating foods.

Describe appropriate personal hygiene practices to prevent illness.

Describe how to handle and prepare potentially hazardous food products.

Identify signs of food spoilage and soiled production areas.

Describe proper food disposal, ware washing and loading dock procedures.

Describe problems with rodents and insects in food service and detail control procedures.

Describe safe purchasing, receiving, handling and storage procedures food items.

Identify appropriate equipment and layouts to protect from hazard.

Detail procedures for prevention of employee injury.

Identify all local, state and federal regulations that affect food service operations.

#### 6. REQUIRED TEXT

ServSafe Course book with answer sheet (6th Edition)

Author: National Restaurant Association

Copyright Year: 2015 ISBN: 9780133883503 Publisher: Pearson

#### 7. GRADES and QUALITY POINTS

<b>Quality Points</b>
4.0
3.7
3.3
3.0
2.7
2.3
2.0
1.7
1.3
1.0
0.7
0.0

#### 8. METHOD of EVALUATION:

Students will receive grades based on the following:

Attendance/Homework 30%

Unit Tests (2) 20%

ServSafe Exam 50%

<u>NOTE:</u> If three classes are missed, the student will be will be required to make up the entire course. Successful completion also depends on passing the ServSafe Exam.

## 9. Withdrawal Policy

Course withdrawals are recommended if you cannot complete your course and are accepted up until the week before classes end. Specific deadline dates are posted in the <u>academic calendar</u> and are strictly enforced. A grade of "W" will be assigned after you formally withdraw. If you stop attending classes without withdrawing, a grade of "W" will not be automatically assigned. Neglecting to withdraw may result in a grade of "F". It is strongly advised that you speak with your instructor before withdrawing. Instructor signature is not required to withdraw.

No tuition or fee refunds will be granted for a withdrawn course.

For your convenience, you may choose to withdraw online.

- 1. Withdraw Online Before you withdraw Are you receiving:
  - a. financial aid contact Financial Aid Office 860-215-9040
  - b. veteran's assistance contact Veterans Office 860-215-9235
- 2. **Not receiving** financial aid or veteran's assistance, go to 3 and 4 below:
- 3. Select the correct course (CRN) you want to withdraw
- 4. Select WW in the drop down menu and submit changes

Note: Your **WW** will appear in your myCommNet student record. No additional withdrawal form is required.

- 5. Withdrawal form is available online or in person at the Registrar's Office Room A115.
- 6. Completed withdrawal form may be:
  - a. emailed to: registrar@threerivers.edu or

b. faxed to: 860-215-9919 c. dropped off in person

Questions: call the Registrar's Office at: 860-215-9064

#### 10. Disability Statement

## **Counseling and Student Development Services -Disabilities**

#### **Contact Information**

College Disabilit	ties Service Provider
Matt Liscum, Counselor (860) 215-9265 Room A113	<ul> <li>Learning Disabilities</li> <li>ADD/ADHD</li> <li>Autism Spectrum</li> <li>Mental Health Disabilities</li> </ul>
Elizabeth Willcox, Advisor (860) 215-9289 Room A113	<ul><li>Medical Disabilities</li><li>Mobility Disabilities</li><li>Sensory Disability</li></ul>

## **Students with Disabilities**

Three Rivers Community College welcomes students with disabilities. Services for students with disabilities are coordinated through the Counseling Center. In accordance with federal law, students with documented disabilities may request reasonable accommodations. Students are required to submit a Self Disclosure Form, provide documentation, and meet with a Disability Service Provider before the start of the semester, if possible. Please call the Counseling Center for more information.

## **Continuing Notice of Nondiscrimination**

Three Rivers Community College does not discriminate on the basis of race, color, religious creed, age, gender, gender identity or expression, national origin, marital status, ancestry, present or past history of mental disorder, learning disability or physical disability, veteran status, sexual orientation, genetic information or criminal record. The following person has been designated to handle inquiries regarding the non-discrimination policies: Equity and Diversity Officer, 574 New London Turnpike, Norwich, CT 06360, 860-215-9000.

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## **Disability Resources:**

 The Light House: provides off-campus housing and support for students diagnosed with Autism Spectrum Disorders. Website: <a href="https://www.lhcampus.com">www.lhcampus.com</a> Director: Kathryn Greene 860-445-7626

#### **Digication Statement:**

As a student, you will maintain an online learning portfolio using a TRCC designed template. Through this electronic tool, you can see your own growth in college-wide learning. It may even help you to find the major that is a match to you. You can keep this Digication account after graduation, too. A Three Rivers General Education Assessment Team will select random works and review them so that we can improve the college experience for all. Your name will not be attached to any of the assessment work; it is private. This tool will also be a "place" where you can connect your learning from the classroom, school, and life. Sometimes when you look at all of the work you have done and think about it, you learn something else. In Digication, you will be able to make other portfolios, too. It's like a file cabinet with the ability to have multiple but separate files. What is exciting about the electronic tool is when you look inside you will see you are developing in new ways! Look at your class outline to see what assignments to post into the TRCC Template; you may post your own choices, too. Have fun in learning!

## **Course Schedule**

# Monday and Wednesday 4:30 – 5:45pm

8/29	Introductions, discuss syllabus, Q and A
8/31	Chapter 1 and review
9/5	No class – Labor Day
9/7	Chapter 2
9/12	Chapter 2 and review
9/14	Chapter 3
9/19	Chapter 3 and review
9/21	Chapter 4
9/26	Chapter 4 and review
9/29	Chapter 5
10/3	Chapter 5 and review
10/5	Chapter 6
10/10	No class
10/12	Chapter 6 and review
10/17	Chapter 7
10/19	Chapter 7 and review
10/24	Mid-Term Test
10/26	Chapter 8
10/31	Chapter 8 and review
11/2	Chapter 9
11/7	Chapter 9 and review
11/9	Chapter 10 and review
11/14	Chapter 11 and review
11/16	Chapter 12
11/21	Chapter 12 and review
11/28	Chapter 13
11/30	Chapter 13 and review
12/5	Chapter 14
12/7	Chapter 14 and review, Chapter 15
12/12	Chapters 15 and review
12/14	ServSafe Certification Exam
12/19	No class
12/21	Certificate Handout

<sup>\*</sup>This schedule is a guideline of the semester. What is offered on a specific evening(s) may change depending on material covered. If a class is missed, student is responsible to gather any materials and notes that are needed.