**COMMUNITY COLLEGE OF PHILADELPHIA**

**Culinary Arts Hospitality Management**

**Course: CAHM 161 Foodservice Safety & Sanitation**

**Class Time: Online**

**Credit Hours: 2.00**

**Room: Online**

**Instructor: Chef William Vasvary CEC ACE MBBQ MLA**

**Contact Information/e-mail:** **wvasvary@ccp.edu**

**Course Length**: **15 weeks**

**Prerequisites: None**

**Course Description:** This course examines the fundamentals of hospitality; sanitation, and safety operations.  Techniques of proper sanitation and safety practices will be demonstrated and practiced.  Students will become familiar with HACCP, Federal, State and Local sanitation, and safety requirements. Topics studied include the importance of proper; sanitation procedures, purchasing and receiving of safe food. Emphasis is placed on the elimination of; cross-contamination and harmful pathogens. Management strategies implore the importance of; the integration of pest management, employee sanitation and safety training and proper safety measures.*The Final exam for this course is the ServSafe Examination given on a date to be determined and you must take it on the main campus located at 1700 Spring Garden Street Philadelphia, Pennsylvania in the Pavilion Building P2-18 Theater Kitchen. IF YOU ARE NOT ABLE TO TAKE THE SERVSAFE FINAL EXAMINATION ON CAMPUS, THIS COURSE IS NOT FOR YOU.*

**Learning Outcome Statements:**

 This course is designed to facilitate student learning in the following areas of hospitality:

1. Identify critical control points during all food handling processes as a method for minimizing the risk of food-borne illness (HACCP system)
2. Identify microorganisms that are related to food spoilage and food-borne illnesses; describe their requirements and methods of growth.
3. Practice personal hygiene and health habits.
4. List major reasons for food spoilage and recognize signs of food spoilage.
5. Understand the requirements for receiving, storage and handling of raw and prepared foods.
6. Recognize sanitary design and construction features of food production equipment and facilities.
7. Classify types of cleaners and sanitizers and their use
8. Develop cleaning schedule and cleaning procedures for equipment and facilities
9. Identify proper methods of waste disposal and recycling.
10. Describe appropriate control methods for insects and rodents.
11. Conduct sanitation inspections and identify modifications necessary for compliance with standards.
12. List common causes of accidents and injuries with in hospitality operations and outline a safety management program.
13. Demonstrate appropriate emergency treatment for first aid type of emergencies with in a hospitality operation.
14. Describe appropriate use of fire extinguishers used in the hospitality industry.
15. Examine Material Safety Data Sheets (MSDS) and explain their importance in handling hazardous materials.
16. Review laws and regulations of the regulatory agencies governing sanitation, safety and security in the hospitality industry.
17. Conduct in-service staff training.
18. Review OSHA standards in regards to the hospitality industry, including hands on self-inspection of our facilities for an OSHA inspection.

**Course Objective:**

For students to identify and apply National Sanitation and Safety principles to the daily operations in the Food-service/Hospitality field.

**Assessment of Student Learning:**

The FDA Food Code and current Federal OSHA guidelines will be used to measure student competency levels in the understanding of sanitation and safety principles. The National Restaurant Association Servsafe course book offers an examination recognized by industry for competence in sanitation knowledge.

**Textbook:**

"Servsafe Coursebook 6th Edition with Certification Exam Answer Sheet" produced by the National Restaurant Association. It is available online or in the Community College of Philadelphia bookstore. When purchasing the book be sure it includes the Answer Sheet for the Certification Exam.

**Grading Criteria:**

Your Final Grade will be evaluated upon completion of the modules in the course. There are 4 categories that contribute to grading;

25%   Gradable Discussions, 25% Quizzes, 25% Written Assignments, 25% Final Exam (National Restaurant Association Servsafe Exam)

I will monitor the discussions and grade using the Discussion Rubric.  In the module click on Discussion then click on the Gear icon which will allow you to access the rubric.

Quizzes are automatically graded upon completion and will show you the correct answers along with your quiz score.

Written Assignments will be graded when you submit them in a file upload format. Details of how to create the file are explained in the module under Assignment.

You will find scores for Assignments, Quizzes, and Discussions by clicking Grades in the left side Dashboard menu.

The students will take the National Restaurant Association SERVSAFE Certification Exam as the final exam and National Certification. This exam, because it is a degree requirement, will effect and be part of the student’s final grade for the course.

**Course Policies**

**Written Assignments:** All written assignments must exhibit correct grammar, punctuation, spelling and format. Papers should be typed; 12-point font and double-spaced with one-inch margins. In keeping with APA guidelines, please include proper citations, bibliographies and copies of all secondary materials used.

Tips: Write for your audience; Use jargon only when your readers understand it. Define technical terms when necessary.

1.     Use formatting techniques to give your writing clarity and appeal.

2.     Proofread for grammar, punctuation, spelling and typographical errors.

The following point deductions will be taken if expectations are not met:

Incorrect font - 5                                Incorrect spacing/margins - 5

Poor grammar & spelling – 5            Lack of drafts – 5

Lack of citations/bibliographies -10 Lack of secondary materials -15

Handwritten articles are not accepted

**Make-up Policy -** there will be no makeup of tests, quizzes, homework or assignments.

 Meeting deadlines is important in our industry, as the customer will not be satisfied with any excuses.  Late work is not accepted.

**Attendance and Participation** - Active participation in gradable discussions is critical to completing course-learning outcomes. Learning is achieved by personal participation.  Active participation in gradable discussions provides additional insights and perspectives to the subjects discussed. Faculty observations will evaluate student participation.

**Academic Honesty Policy:**  Community College of Philadelphia requires all students to adhere to high standards of integrity in their academic work.  Activities such as plagiarism and cheating will not be condoned by the college.  Students involved in such activities are subject to serious disciplinary action.  Plagiarism is defined as the use, whether paraphrase or direct quotation, of the published or unpublished work of another without full and clear acknowledgment.  Cheating includes the giving or receiving of unauthorized assistance on quizzes, examinations or written assignments for any source not approved by the instructor.  For a full definition of academic dishonesty please refer to the undergraduate digital catalog, graduate catalog, or CE bulletin.

 **The use of Canvas is required in this course.** It is available through any web browser (Mozilla Firefox, Internet Explorer).  Your instructor will review how this tool will be used in this course.

**Community College of Philadelphia Course Support**

**LEARNING LAB**

The Learning Lab Department provides supplementary instructional assistance by faculty and

Peer tutors to students registered in most college courses. Peer tutors are accomplished students

who have been trained to help other students. The Lab’s faculty members include specialists in

reading, study skills, English as a Second Language, writing, mathematics, science and learning

disabilities. Together, peer tutors and faculty reinforce and supplement material taught in class.

more information and a complete list of day, evening and Saturday hours. Visit us at http://

www.ccp.edu then select Learning Labs under Academic Programs and Services.

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**LIBRARY**

The Main Campus Library includes over 110,000 books, 240 periodicals and newspapers, and

collections of microfilms and audiovisual material in a bi-­level facility. An integrated on-­line

catalog and network provide access to the College Library collection and numerous electronic

databases. Classes taught by the Library faculty provide students with the knowledge and skills

study rooms are located in the Main Library. These rooms may be reserved at the Circulation

Desk by at least two people from the group.

The Library is open Monday – Thursday: 8 a.m. – 9 p.m., Friday: 8 a.m. – 5 p.m. Hours during

summer sessions and intersessions can be found on the library web page: http://library.ccp.edu.

You may also go to the Library Channel in *My*CCP.

**STUDENT ACADEMIC COMPUTER CENTERS**

The Student Academic Computer Centers (SACC) offer students access to computer workstations with various software applications required in all disciplines at the College, including

e-­mail, the Web and laser printing. Student computer access is available on the Main Campus in rooms B2-33 and C3-17.

**Community College of Philadelphia Policies**

**Violations of Academic Integrity**

Violations of academic integrity can include, but are not limited to, cheating and plagiarism.  Cheating is an intentional effort at deception or gaining of an unfair advantage in completing academic work.  Plagiarism is the act of appropriating the work of another person and passing it off as one’s own.  Any student who assists another in an activity that constitutes a violation of academic integrity is also responsible and accountable for such a violation.

The following list is not exhaustive, but includes some common examples of plagiarism and cheating:

* copying original ideas, images, words, or design elements and using them without proper citation or permission of the author
* creating a bibliography with fabricated sources or citing sources as references that were not used in the preparation of the report or essay
* deceiving the instructor to get more time for an assignment or examination
* hiring someone to write an essay or complete other assignments
* collaborating with classmates or others on an assignment when the class rules explain that only individual work is permitted
* using unauthorized electronic devices or software during an examination
* allowing other students to copy exam responses or homework assignment answers so that they can pass it off as their own work

Violations of academic integrity will open a student to disciplinary action.

**Withdraw From a Course**

A faculty-initiated withdrawal (W) may be submitted, but only after the 20% attendance reporting period, and before the end of the eleventh (11th) week of a 15-week term, or the equivalent of the eleventh (11th) week of a shorter term.   During this time, and only after a student has been absent from class for an amount of days equal to two (2) weeks or more of a 15-week term, or the equivalent of two (2) weeks or more of a shorter term, may the instructor initiate a withdrawal (W) with the Office of Student Records & Registration.

**Grading System of Community College of Philadelphia** The grading system at Community College of Philadelphia is a letter system with associated quality points, used to compute cumulative grade point averages.

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| --- | --- | --- |
|  Grades | Q.P.\*  |   |
| A | 4 | Outstanding |
| B | 3 | Good |
| C | 2 | Satisfactory |
| D | 1 | Passing |
| F | 0 | Failure |

**Harassment**

Any conduct directed toward an individual or group based upon one or more of the following categories or traits: race, religion, color, national origin, ancestry, age, sex, sexual orientation, disability, gender identification, genetic information, marital or veteran status that is sufficiently severe or pervasive to alter an individual’s employment condition, educational environment or participation in a College activity and creates intimidating, offensive or a hostile environment for employment, education, or participation in a College activity.

Harassment may include, but not limited to, repeated remarks of a demeaning nature, implied or explicit threats, slurs, innuendoes or gestures, demeaning jokes, stories, pictures, touching or other forms of physical harassment, objects or activities directed at an individual based on any of the above categories or groups.

Sexual Harassment – Unwelcome or unwanted sexual advances, requests for sexual favors and other verbal or physical conduct of a sexual nature when:

1. Submission to or rejection of such conduct is made implicitly or explicitly a term or condition of an individual’s employment, study, or participation in College-sponsored activities;
2. Submission to or rejection of such conduct is used as the basis for decisions affecting individuals' study, employment, or participation in College sponsored activities; or
3. Such verbal or physical conduct has the purpose or effect of substantially interfering with an individual’s academic or work performance or creates an intimidating, hostile, offensive or demeaning academic or working environment.

**Center of Disability**

Students who believe they may need an accommodation based on the impact of a disability should contact me privately to discuss their accommodation form and specific needs as soon as possible, but preferably within the first week of class. If you need to request reasonable accommodations, but do not have an accommodation form, please contact the Center on Disability, room BG-39, phone number 215-751-8050.

Students who are registered with Center on Disability must inform the instructor by the end of the first week of classes if special accommodations are requested.

**COPYRIGHT POLICY**

Community College of Philadelphia abides by the provisions of United States Copyright Act (Title 17 of the United States Code). Any person who infringes the copyright law is liable. The Copyright Policies can be secured from the Library Director and is accessible (under Guides/Tutorials) on the Shapiro Library web pages.

 **Learning Activities:**

Course learning activities include a variety of teaching methods and student centered activities.  Teaching methods will include: PowerPoint presentations, gradable discussions, quizzes and written assignments.  Students are required to read the text and complete assignments in a timely manner.

 **Reading Assignments;**

Students are required to complete the reading assignment. The Professor will not be reading the textbook material to you or reviewing the concepts verbatim.  The professor will be supplementing the material with additional industry information in order to clarify the key concepts covered in the assigned chapters.

The syllabus page shows a table-oriented view of the course schedule, and the basics of course grading. You can add any other comments, notes, or thoughts you have about the course structure, course policies or anything else.

To add some comments, click the "Edit Syllabus Description" link to the right.

Top of Form



[Keyboard ShortcutsHTML Editor](https://ccp.instructure.com/courses/1093702/assignments/syllabus) [Rich Content Editor](https://ccp.instructure.com/courses/1093702/assignments/syllabus)

Syllabus Description:



Cancel Update Syllabus

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| **Date** | **Details**  |
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| [NRA SERVSAFE TEST](https://ccp.instructure.com/courses/1093702/assignments/3807745)  |    |
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| [Session 7 Quiz](https://ccp.instructure.com/courses/1093702/assignments/3756991)  |    |
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| [Session 8 Gradable Discussion](https://ccp.instructure.com/courses/1093702/assignments/3807766)  |    |
| [Session 8 Quiz](https://ccp.instructure.com/courses/1093702/assignments/3756983)  |    |
| [Session 9 Assignment](https://ccp.instructure.com/courses/1093702/assignments/3757018)  |    |
| [Session 9 Gradable Discussion](https://ccp.instructure.com/courses/1093702/assignments/3807767)  |    |
| [Session 9 Quiz](https://ccp.instructure.com/courses/1093702/assignments/3756988)  |  |

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