



## CLA 1110

**Division:** Career and Technical Education

**Department:** Culinary Arts

**Course:** CLA 1110

**Title:** Sanitation

**Catalog Description:**

This course develops an understanding of the basic principles of sanitation and safety in order to maintain a safe and healthy environment for the consumer in the food service industry. Students explore the laws and regulations related to safety, sanitation, and fire and adhere to them in the food service operation. Attention is focused on prevention of food borne illness during preparation, cooking, serving, cooling, storing, and reheating of food. This course prepares the student to take a national competency test prepared by the National Restaurant Association (N.R.A.). To get credit for the course and receive a N.R.A. Certificate of Completion, students must pass the final exam with 75% or better. Points can also be earned toward American Culinary Federation Chef certification.

**General Education Requirements:** N/A

**Semesters Offered:** TBA

**Credit/Time Requirement:** Credit: 3; Lecture: 3; Lab: 0

**Clock/Hour Requirements:** 45

**Offered for Non-Credit:** No

**Prerequisites:** None

**Corequisites:** None

**Justification:**

This course is required for chef certification by the National Restaurant Association. It meets state and local health department requirements. Equivalent course to Salt Lake Community College CHEF 1110.

**Student Learning Outcomes:**

Upon successful completion of this course, students will be able to competently:

- understand principles of food microbiology, safety, and food borne diseases
- understand standards that regulatory agencies enforce.

**Content:**

Course objectives will be achieved by providing students with instructional and extensive hands-on experiences in the following areas:

- microorganisms which are related to food spoilage and food borne illnesses and describing their requirements and methods for growth
- symptoms that are common to food borne illnesses and how illnesses can be prevented

- practicing good personal hygiene and health habits
- using acceptable procedures when preparing potentially hazardous foods
- major reasons for food spoilage and recognizing signs of food spoilage
- requirements for proper receiving and storage of raw and prepared food
- sanitary design and construction features of food production equipment and physical structure
- classification of types of cleaners and sanitizers and using them correctly
- cleaning procedures for equipment and the physical plant, and definition of requirements for implementation of a cleaning program
- proper waste disposal methods
- appropriate control measures for insects and rodents
- common causes of typical accidents and injuries in the food service industry and outlining a safety management program
- appropriate emergency treatment for all kitchen injuries
- the correct use of all types of fire extinguishers used in the food service area
- the main laws and regulations of the regulatory agencies governing sanitation and safety in food service operation.

**General Education Outcomes:**

**Key Performance Indicators:**

**In class:**

- Student progress will be evaluated by unit quizzes and exams, graded assignments, class participation (70%), and the final exam (30%). To receive a N.R.A. Certificate of Completion, students must pass the final exam with 75% or better.

**Following class:**

- Students will demonstrate knowledge of good sanitation practices as they apply principles learned in subsequent courses.

**Representative Text and/or Supplies:**

- *Applied Food Service Sanitation*, current edition, The Educational Foundation of the National Restaurant Association.

**Optimum Class Size:** 20

**Maximum Class Size:** 30

**Signatures:**

I hereby submit this course syllabus:

---

Richard Harris, ,

I hereby find this course consistent with the goals and resources of the Culinary Arts Department:

---

Richard Harris, , Chair

I hereby find this course consistent with the goals and resources of the Career and Technical Education Division:

---

Michael P. Medley, MBA, Assistant Professor, Dean

I have discussed the need for library resources related to this class with the person submitting the syllabus:

---

Lynn Anderson, MLIS, Technical Services Librarian (Main Campus)

---

Michelle Olsen, MLS, Campus Librarian (Richfield Campus)