COURSE SYLLABUS - SUBJECT TO CHANGE
Food Service Sanitation DIET 160

Course Description 1CREDITS
Prerequisites: None
This course provides an overview of the principles of food microbiology, important food borne diseases, standards that are enforced by food service regulatory agencies, and applied measures for the prevention of food borne diseases and other microbiological problems. It also describes the Hazard Analysis Critical Control Point (HACCP) system.

DIET 160 Course Objectives
Upon completion of this course, the students will be able to demonstrate safe food preparation and storage practices. They will be able to identify potential sources of food borne illness, and describe the health hazard associated with specific food borne pathogens. They will be able to define HACCP protocol, and design a HACCP program.

Topical Outline of Instruction
- Providing Safe Food;
- Microorganisms;
- Food Contamination;
- Establishing a Foodservice Safety System;
- Purchasing, Receiving, and Storing Food;
- Cleaning and Sanitizing;
- Pest Management;
- Accident Prevention and Crisis Management;
- Sanitation Regulation and Employee Training;

Course Requirements
Assigned reading; homework; and exams
Text, Tools, and/or Supplies
ServSafe Course book, Sixth Edition, Copyright 2012. The Educational Foundation of the National Restaurant Association
You must have a “bubble sheet” to take the ServSafe Certification Exam

Student Evaluation and Grading
Homework (14) 30%
Exams (7) 30%
Certification Exam Grade 40%

Course Grade:  A 93 - 100  A- 90 - 92.9  B+ 87 - 89.9
  B 83 - 86.9  B- 80 - 82.9  C+ 77 - 79.9
  C 73 - 76.9  C- 70 - 72.9  D+ 67 - 69.9
  D 63 - 66.9  F 0 - 62.9

Grades of I (Incomplete)

See student handbook for other academic policies.

End-of-Course Evaluation
In order to gain access to final course grades, students must complete evaluations for all courses. Students can now evaluate their SMCC courses online and anonymously by going to Academics on the SMCC homepage and choosing Course Evaluations. This feature is typically available the last two weeks of every class (in most cases, this will be the last two weeks of the semester).

Disability Statement
Southern Maine Community College is an equal opportunity/affirmative action institution and employer. For more information, please call 207-741-5798.

If you have a disability condition and wish to request accommodations in order to have reasonable access to the programs and services offered by SMCC, you must register with the disability services coordinator, Mark Krogman, who can be reached at 741-5629 (TDD 207-741-5667). There will be some documentation for your teachers that be supplied before accommodations can be given. Further information about services for students with disabilities and the accommodation process is available upon request at this number.
SMCC Pay-for-Print Policy
Students can print 100 pages on campus per semester for free. If you print over 100 pages, you will be charged 10 cents per page to your Beacon Bucks account. Left over pages will roll over to the following semester but will zero out at the end of the academic year. A pilot project tracking public printing has shown that this amount of free printing meets the needs of the vast majority of students. The College's pay-for-print system monitors printing on all public printers (i.e., those in general access labs, library printers, the LAC, and technology labs). Each time you log in to the system, the print station displays the remaining print quota.

Once the printing quota has been exceeded, users will be charged $0.10 per page on their Beacon Bucks accounts. Color printouts will be charged at 11-page units. This means each color printout will count as 11 pages toward the quota and cost $1.10. Students can add money to their cards using a credit card online.