

**Northwest Arkansas Community
College**
(Food Studies Division)

Discipline Code

FDST

Course Number

1013

Course Title

Food Safety

Catalog Description

The first section of this class serves as an introduction to food production practices governed by federal and state, and local regulations. Topics to be covered include prevention of food-borne illness through proper handling of potentially hazardous foods, food safety management, GMP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will take the ServSafe certification exam.

In the second part of the class, we will review the history of and regulatory requirements for HACCP plan development. Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety-related risk. HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement, and handling, to manufacturing, distribution, and consumption of the finished product. In class, we will advance the understanding of the HACCP Systems by reviewing prerequisite programs, the five preliminary steps of HACCP, and the seven HACCP principles.

Prerequisites

None

Credit Hours

3 credit hours

Contact hours

45 lecture contact hours

Load hours

3 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

- Explain the HACCP concept and how to apply them in food production.
- Describe various food grading and food safety inspection terminology and the regulatory framework of food safety oversight in the US and internationally

- Perform proper and approved sanitation practices for the food storage, production, and food handling environment.

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- History of Hygiene and Sanitation
- Basic Principles of Microbiology
- Keeping Food Safe
- Understanding the Microworld
- Contamination, Food Allergens and Foodborne Illness/The Safe Food Handler
- Flow of Food Storage/Preparation/Service
- Food Safety Management Systems / HACCP training
- Safe Facilities and Equipment Self Inspection Checklist
- Cleaning and Sanitation Training
- Integrated Pest Management
- Food Safety Regulations and Standards/Staff Food Safety Training
- Cleaning Schedules

Learning activities

- Competency-Based Learning Activity of Producing a HACCP Program through workshop exercises and group participation.
- Competency-Based Learning Activity of Reviewing FDA and Health Dept Inspections. Then actively proposing the mitigation Food Safety Risk Identified.
- Succeed in passing quizzes and exams that demonstrate knowledge of food safety and HACCP.

Assessments

- Quizzes/Exams
- Attendance
- Professionalism/Class Participation
- Demonstrations of Food Safety Risk Assessment Skills
- Group Projects in the Development of HACCP

Grading Guidelines

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89.9, C=70-79.9 D=60-69.9, F=0-59.9

Revised

April 20, 2022