Passaic County Community College
Academic Year: 2024-2025
Standard Syllabus

Department Chair: Chef Louis Hernandez

Course Code: RM 101 **Course Title:** Sanitation and Safety in Food and Beverage Service

Department: Culinary Arts **Semesters Offered:** Fall 15 wk semester , Spring 15 wk semester

Course Description: This course is designed to teach students sanitation and safety concepts in the operation of a food and beverage service establishment. Focus is on current laws, food-borne illnesses, safe storage of food, food protection in receiving, preparation and serving, pest control, accident prevention and crisis management. Students also learn about alcohol law, the prevention of intoxication, and handling issues that may arise in an establishment serving alcohol.

Co-requisites: *MA 025A, ENR 040, DE 020, DE 025*

Credits: 2 **Lecture Hours:** 2 **Lab/Studio Hours:** 0 **Clinical/Fieldwork Hours:** 0

Required Textbook/Materials:

1. ServSafe Manager Book with online exam voucher. National Restaurant Association. English, 2017 FDA Food Code.
2. ServSafe Alcohol Online Course and online exam voucher National Restaurant Association.
3. Binder, notebook, pen, or pencil

Additional Time and Supplemental Requirements: Based on a 15 week semester, students are expected to complete approximately 4 hours per week of assigned work outside of class

Course Learning Outcomes: Upon completion of this course, students will be able to:

- Understand the responsibilities associated with reducing foodborne illnesses.
- Develop a Hazard Analysis Critical Control Point System to create a safe food environment.
- Understand food safety in the flow of food.
- Produce an Integrated Pest Management Program.
- Understand the laws and responsibilities regarding serving alcohol in a food and beverage operation.

General Education Outcomes: This is not a general education course.

Grading Standard:

	Criteria	Grade
1.	Attendance	30%
2.	Classroom Performance	10%
3.	Portfolio	20%
4.	Quizzes	20%

5.	ServSafe Food Safety Exam	10%
6.	ServSafe Alcohol Exam	10%
		100 %

Course Content: (Schedule and suggested topics, readings, and assignments subject to change based on instructor and instructional resource)

1. Syllabus, Portfolio, and Providing Safe Food
2. Forms of Contamination
3. The Safe Food Handler
4. The Flow of Food: An Introduction
5. The Flow of Food: Purchasing, Receiving, and Storage
6. The Flow of Food: Preparation and Service
7. Food Safety Management Systems
8. Safe Facilities and Pest Management
9. Cleaning and Sanitizing
10. ServSafe Manager Online Exam / Part I Portfolio Due
11. Alcohol Law and Your Responsibility
12. Recognizing and Preventing Intoxication
13. Checking Identification
14. Handling Difficult Situations
15. ServSafe Alcohol Online Exam / Part II Portfolio Due

College Policies: For Information regarding:

- PCCC's Academic Integrity Code
- Student Conduct Code
- Student Grade Appeal Process

Please refer to the PCCC Student Handbook and PCCC Catalog

Panther Alert: The College will announce delayed openings, closings, and other emergency situations through the Panther Alert System. Students are encouraged to sign up for Panther Alert Notifications by logging into their student accounts through the PCCC website at www.pccc.edu and following Panther Alert System instructions.

Requesting Reasonable Accommodations at Passaic County Community College: Passaic County Community College Office of Accessibility Services, in accordance with Section 504 of the Rehabilitation Act of 1973, Americans with Disabilities Act (ADA) of 1990, and the Americans with Disabilities Act Amendments Act (ADAAA) of 2008 is committed to providing reasonable accommodations to students with documented disabilities. If you have a disability and believe you need accommodations, please contact the Office of Accessibility Services (OAS) at (973) 684-6395 or email ods@pccc.edu. Students should request accommodations as early as possible, since they may take time to implement.