CONRAD N. HILTON COLLEGE OF HOTEL & RESTAURANT MANAGEMENT
UNIVERSITY OF HOUSTON
HRMA 1345 SECTION 03528 SAFETY, SANITATION & SECURITY
FALL, 2006 SEMESTER
SYLLABUS

Food Safety and Sanitation

INSTRUCTOR: Dr. Svetlana Rodgers
OFFICE LOCATION: S137, South Wing, CNHC
OFFICE HOURS: 12noon – 4 pm MTH or by appointment
TEL. NO: 713-743-2652
e-mail: srodgers@Central.UH.edu

COURSE RATIONAL:
Food services represent a critical element of tourism (convention centers, resorts, stadium, airlines, cruise ships, etc.) and hospitality (cafes and restaurants, hotels, health services, age care, etc.). Food safety is the major public health issue that impacts on the hospitality industry. This course covers various food service systems (cook-serve, cook-chill, cook-freeze and sous vide) in the light of food preservation principles. The material will be presented with an international perspective.

Fundamental principles governing microbial world will be linked to industry practices. In this course the emphasis is made on food safety management and practical skills in HACCP (hazard analysis critical control points) program development. The students will be exposed to the best industry practices in commercial and institutional sectors, relevant codes and legislation. The competencies acquired during the course would be sufficient for the National Restaurant Association’s ServSafe Certification.

COURSE GOAL AND OBJECTIVES:
The goal of the course is to develop students’ ability to interpret food service systems and industry practices in terms of fundamental principles of food preservation

Upon the completion of the subject the student will be able to:
1. Identify different types of risks related to food consumption
2. Explain basic principles of bacterial growth and link them to current industry practices related to food hygiene and sanitation
3. List major food pathogens and types of toxins
4. Apply preservation principles to a variety of food service systems
5. Support theoretical fundamentals with the examples from national and international pieces of legislation
6. Use new terminology relevant to the field
7. Discuss fundamental tools in risk management
8. Develop a HACCP table and a production flow diagram
9. Search for refereed articles from databases and integrate research findings into HACCP practices
10. List main directions of research in food safety
11. Pass the National Restaurant Association’s ServSafe Certification
budget $35 for the ServSafe exam seat

OPTIONAL:
- Refereed articles will be available from the course reader (HRMA library)
- WebCT site at www.uh.edu/webct
- "Food Safety Manager Certification Training"- directions on how to purchase and enroll for the TAP Series Go to the TAP Series page created for University of Houston at http://www.tapseries.com/4u/uh cost $55

ADDITIONAL READINGS/RESOURCES:
Available from closed reserve at the college:

Industry codes and numerous texts on food safety and sanitation can be found in sections 33-34

Available from M. D. Anderson library:
- HACCP & Sanitation in Restaurants – a practical guide – on order

Numerous texts on food safety and sanitation can be found in section TX911.3

Websites

Kentucky Correctional Services -


Food and Drag Administration, Hazard Analysis Critical Control Point -
http://vm.cfsan.fda.gov/~lrd/haccp.html
Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments  
http://www.cfsan.fda.gov/~dms/hret2toc.html

Safety of “cooked in the bag” – www.findarticles.com – search for “sous vide”

National Restaurant Association - http://www.restaurant.org/research/


UH Safety and Risk management. Food service sanitation program -  
http://www.uh.edu/admin/srmd/fsmp/PMP6_Start.htm

US Department of Health and Human Services 1989, Vessel Sanitation Program  
www.cdc.gov/NCEH/programs/sanit/vsp/vsp.htm

Texas Administrative Code  

Texas Tech University Environmental Health and Safety  
http://www.depts.ttu.edu/EHS/FoodSafety/food_service_sanitation_plan.htm

Food and food management journals and periodicals available in Conrad n. Hilton library  
Cornell Hotel and Restaurant Administration Quarterly  
Culinary Trends  
Dietary Manager  
Eating Well  
F & B Business  
F. I. U. Hospitality Review  
Food  
Food & Nutrition News  
Food & Service  
Food Arts  
Food Engineering  
Food Management  
Food Products & Equipment  
Food Safety Notebook  
Food Service Director  
Food Technology  
Harvard Business Review  
Hospitality Law  
Hospitality Product News  
Hospitality Research Journal  
Houston Restaurant News  
Journal of Food Science  
Nations Restaurant News  
Restaurant Business  
Restaurant Hospitality  
Restaurant USA  
Restaurants and Institutions
MARK ALLOCATION:

<table>
<thead>
<tr>
<th>MARKS</th>
<th>MARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ServSafe Exam</td>
<td>40</td>
</tr>
<tr>
<td>HACCP Assignment</td>
<td>30</td>
</tr>
<tr>
<td>TOTAL</td>
<td>70</td>
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</tbody>
</table>

A "pass" in both the exam (>75%) and HACCP assignment (>60%) is required to pass the subject.

An option to re-take the ServSafe exam will be available during the final exam period.

GRADING SYSTEM:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Mark Range</th>
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<tbody>
<tr>
<td>A</td>
<td>93+</td>
</tr>
<tr>
<td>A-</td>
<td>90 - 92.9</td>
</tr>
<tr>
<td>B+</td>
<td>87 - 89.9</td>
</tr>
<tr>
<td>B</td>
<td>80 - 86.9</td>
</tr>
<tr>
<td>C+</td>
<td>77 - 79.9</td>
</tr>
<tr>
<td>C</td>
<td>73 - 76.9</td>
</tr>
<tr>
<td>D+</td>
<td>67 - 69.9</td>
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<tr>
<td>D</td>
<td>60 - 66.9</td>
</tr>
<tr>
<td>F</td>
<td>Below 60</td>
</tr>
</tbody>
</table>

**Please note the 4C rule per the university catalog.**

Should you have any questions concerning your progress, grades, or other issues pertaining the class, please let your professor know as soon as possible so that they can be addressed accordingly in an efficient and effective manner. In the unfortunate event that you miss a class, please call your friends in the class, or your professor to ensure that you are well prepared for the next class.

HACCP REPORT 30 marks (10%penalty for not being ready for the feedback session)

This assignment is designed to equip your with skills in HACCP development stated in the course objectives. You need to select a food service organization you are familiar with (except the facilities used in the HACCP workshop) and perform the following tasks:

<table>
<thead>
<tr>
<th>Tasks</th>
<th>Recommended load allocation</th>
<th>Indicative mark allocation</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Description of operations: food production system, menu and service type; main food safety risks</td>
<td>1/2 student</td>
<td>2 marks</td>
</tr>
<tr>
<td>2. Process flow chart indicating CCPs and critical limits</td>
<td>1 student</td>
<td>5 marks</td>
</tr>
<tr>
<td>3. Facility plan indicating product flow (differentiate different flows)</td>
<td>1 student</td>
<td>5 marks</td>
</tr>
<tr>
<td>4. HACCP table based on the Reference Codes by NSW Health Department (Australia) or similar US guidelines. The table should include CCPs and critical limits, monitoring procedures, frequency and corrective actions</td>
<td>2 students</td>
<td>15 marks</td>
</tr>
<tr>
<td>5. Conclusion about possible practical limitations in HACCP implementation as well as lessons learnt whilst accomplishing this assignment</td>
<td>1/2 student</td>
<td>3 marks</td>
</tr>
<tr>
<td>Total: 30 marks</td>
<td></td>
<td></td>
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</tbody>
</table>
Assessment criteria:
- The ability to use industry codes
- Correct identification of the type of a food service system
- Critical assessment of the applicability of CCPs, critical limits, monitoring and corrective actions in the context of the selected organization
- Originality in adaptation of the measures to particular conditions

CLASS SCHEDULE
(subject to change to accommodate industry speakers and practical activities)

<table>
<thead>
<tr>
<th>Week starting</th>
<th>Lecture</th>
<th>Practicum</th>
<th>Reading</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 Sept.</td>
<td>Food safety risks and food service systems</td>
<td></td>
<td>Text ch 1,3 Articles 1-2</td>
</tr>
<tr>
<td></td>
<td>Principles governing bacterial growth</td>
<td></td>
<td>Article 3</td>
</tr>
<tr>
<td>2 Oct.</td>
<td>Important pathogens</td>
<td></td>
<td>Text ch 2</td>
</tr>
<tr>
<td></td>
<td>Legal/Regulatory issues</td>
<td></td>
<td>FDA Food Code</td>
</tr>
<tr>
<td>9 Oct.</td>
<td>Food purchasing, receiving and storage practices</td>
<td></td>
<td>Text ch 6-7 Article 4</td>
</tr>
<tr>
<td></td>
<td>Food preparation and service practices</td>
<td></td>
<td>Text ch 8-9</td>
</tr>
<tr>
<td>16 Oct.</td>
<td>Facility design principles</td>
<td></td>
<td>CDC website WebCT site</td>
</tr>
<tr>
<td></td>
<td>Cleaning and sanitation</td>
<td></td>
<td>Text ch 11-12</td>
</tr>
<tr>
<td>23 Oct.</td>
<td>Risk management</td>
<td>Predictive modeling</td>
<td>Articles 5-7</td>
</tr>
<tr>
<td></td>
<td>HACCP principles</td>
<td></td>
<td>Text ch 10 Article 8 FDA website</td>
</tr>
<tr>
<td>30 Oct.</td>
<td>Exam preparation</td>
<td></td>
<td></td>
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<tr>
<td><strong>ServSafe exam</strong></td>
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<tr>
<td>6 Nov.</td>
<td>HACCP field trip</td>
<td></td>
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<td></td>
<td>Laboratory demonstration</td>
<td></td>
<td></td>
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<tr>
<td>13 Nov.</td>
<td>HACCP workshop</td>
<td>Codes of practices</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Inspecting retail food establishments</td>
<td>HACCP report preparation</td>
<td>Text ch 14</td>
</tr>
<tr>
<td>20 Nov.</td>
<td>Subject evaluation</td>
<td>HACCP feedback</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Thanksgiving Holiday</td>
<td></td>
<td></td>
</tr>
<tr>
<td>27 Nov.</td>
<td>Food safety research</td>
<td></td>
<td>Article 9</td>
</tr>
<tr>
<td></td>
<td>Subject review</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HACCP report is due</strong></td>
<td></td>
<td></td>
<td>Exam preparation</td>
</tr>
</tbody>
</table>
List of refereed articles:

ACADEMIC HONESTY:

The University can best function and accomplish its objectives in an atmosphere of high ethical standards. The Academic Policy in brief form states infractions may include, but are not limited to any conduct that a reasonable person in the same or similar circumstance could recognize as dishonest or improper in an academic setting. By way of illustration only, and not by way of limitation, the following acts constitute a violation:
1. obtaining test questions
2. obtaining answers to questions and/or problems assigned as homework;
3. falsifying records and/or result of academic performance;
4. presenting someone else’s work as one’s own; and/or
5. any other acts which give the appearance of impropriety.

Any violation of the aforementioned may result in one of the following penalties:
1. a failing grade for the piece of work in question; or
2. a failing grade for the course
3. possible suspension from the university.

COURSE EVALUATION:
The evaluation for this course will be on the last day of the section. One of the students will conduct the evaluation and provide the results in a sealed envelope to the CHC Student Office. We urge you to be present on time for this function. The information that these evaluations provide is important and is used to help improve this course and its instructor’s presentation.