Food Safety and Sanitation
Course Overview and Syllabus

Grade level: 9–12

Prerequisite Courses: None   **Credits:** 0.5

Course Description

This comprehensive semester-long course covers the principles and practices of food safety and sanitation that are essential in the hospitality industry for the protection and well-being of staff, guests and customers. The course provides a systems approach to sanitation risk management and the prevention of food contamination by emphasizing the key components of the Hazard Analysis Critical Control Point (HACCP) food safety system. After successful completion of this course, students are prepared to meet the requirements of state and national certification exams.

Course Objectives

Throughout the course, you will meet the following goals:

- Identify practices and methods for safely handling food
- Discover how managers examine the flow of food, identify contamination risks and safety hazards, and apply the HACCP process
- Learn how to maintain facility cleanliness via a schedule, proper handling and stocking of supplies, and assigning personnel
- Describe potential food service establishment injuries and how to prepare for them
- Discuss OSHA standards and compliance
- Examine management's responsibility for training program implementation
- Explore different management roles in various food service facilities

Student Expectations

This course requires the same level of commitment from you as a traditional classroom course. Throughout the course, you are expected to spend approximately 5–7 hours per week online on:

- Interactive lessons that include a mixture of videos, readings, and tasks
- Assignments in which you apply and extend learning in each lesson
- Assessments, including quizzes, tests, and cumulative exams

Communication

Your teacher will communicate with you regularly through discussions, email, chat, and system announcements. You will also communicate with classmates, either via online tools or face to face, as you collaborate on projects, ask and answer questions in your peer group, and develop your speaking and listening skills.

Grading Policy

You will be graded on the work you do online and the work you submit electronically to your teacher. The weighting for each category of graded activity is listed below.

Grading Category	Weight
Lesson Quizzes	20%
Unit Tests	20%
Cumulative Exams	20%
Assignments	10%
Projects	30%
Additional	0%

Scope and Sequence

When you log into Edgenuity, you can view the entire course map—an interactive scope and sequence of all topics you will study. The units of study are summarized below:

Unit 1:   Facing up to the Importance of Food Safety

Unit 2:   Food Travel Path: The Flow of Food through the Operation

Unit 3:   Clean and Sanitary Facilities and Equipment

Unit 4:   Accident Prevention and Crisis Management

Unit 5:   Sanitation Management