

**San José State University**  
**Department of Nutrition, Food Science & Packaging**  
**NuFS 20, Section 1**  
**Sanitation and Environmental Issues**  
**Fall 2013**  
(CLASS # HSPM 49136 & NuFS 47240)

**Instructor:** Alan Finkelstein, Lecturer

**Office Location:** CCB 109

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**Office Hours:** M – 12:00pm – 2:00pm; T – 2:00pm – 3:00pm  
W – 12:00pm – 1:00pm

**Class Days/Time:** Tuesday - 3:00pm – 4:50pm

**Classroom:** CL 229

**Course Description**

*Sanitation and Environmental Issues* applies principles learned in microbiology to the foodservice environment. It addresses the issues of Food Safety management, from proper hygiene to recycling as well as the need for training foodservice personnel. The class focuses on procedures used to assure public health in regard to the operation of a commercial food outlet.

**Course Goals and Student Learning Objectives**

Upon completion of the course, the student will be able to:

1. Define foodborne illness, foodborne outbreak, contamination, spoilage and cross- contamination and to list the major factors which contribute to a foodborne outbreak.
2. Discuss the environmental conditions that encourage the growth of harmful microorganisms in foodservice.
3. Discuss typical ways in which food is contaminated and know how cross-contamination of food occurs.
4. List unsafe food handling practices which contribute to the spread disease.
5. Describe the requirements of proper food storage.
6. Understand the importance of good personal hygiene in foodservice operations.

7. Identify the importance of state and federal laws and regulations relevant to the Foodservice industry and the importance of various public agencies.
8. Use Hazard Analysis Critical Control Point (HACCP) framework in managing a sanitation program.
9. Discuss the FDA Model Food Code and the *California Uniform Retail Food Facility Law* (CURFFL)

### **Method of Instruction:**

- |                        |                          |
|------------------------|--------------------------|
| 1. Lecture             | 4. Field Trips           |
| 2. Reading Assignments | 5. Critiques             |
| 3. Guest Speakers      | 6. Oral Reports/Projects |

### **Required Texts/Readings**

#### **Textbook:**

The Educational Foundation of the National Restaurant Association,

**ServSafe Coursebook, fifth Edition** Note: Do not buy the text used, buy with answer sheet. Or Professional Food Manager, Neha, Wiley Pub.

### **Dropping and Adding**

Students are responsible for understanding the policies and procedures about add/drop, grade forgiveness, etc. Refer to the current semester's [Catalog Policies](http://info.sjsu.edu/static/catalog/policies.html) section at <http://info.sjsu.edu/static/catalog/policies.html>. Add/drop deadlines can be found on the [current academic calendar](http://www.sjsu.edu/academic_programs/calendars/academic_calendar/) web page located at [http://www.sjsu.edu/academic\\_programs/calendars/academic\\_calendar/](http://www.sjsu.edu/academic_programs/calendars/academic_calendar/). The [Late Drop Policy](http://www.sjsu.edu/aars/policies/latedrops/policy/) is available at <http://www.sjsu.edu/aars/policies/latedrops/policy/>. Students should be aware of the current deadlines and penalties for dropping classes.

Information about the latest changes and news is available at the [Advising Hub](http://www.sjsu.edu/advising/) at <http://www.sjsu.edu/advising/>.

### **Assignments and Grading Policy**

#### **Quizzes and Examinations:**

There will be a midterm and a comprehensive final - certification exam. The midterm exam may include multiple choice, true/false and essay questions. The certification exam is part of the ServSafe Certification program and will be sent to the National Restaurant Association for scoring. Upon successful completion of the certification exam (75% or above) students will receive a certificate of completion, recognized by the State of California, that may be included on employment resumes.

**Critiques:**

Students will be responsible for submitting a typed critique of outside reading assignments, field trips and presentations from guest speakers. Critiques should be a minimum of one page in length and no more than two pages.

**Semester Project:**

Students will submit a project, which will require working cooperatively with a restaurant or other foodservice operation. A food safety evaluation will be conducted and reviewed with the owner or manager of the facility. A written report of this evaluation, including recommendations, corrective action and results will make up the body of the paper. The paper should be between five and eight pages long and include references to specific areas of CURFFL (available on line). In addition the student will prepare a four to six minute oral report on the project. The purpose of the oral report is to extend the learning experience by communicating the findings of each report to the entire class.

**Evaluation:**

Class grades will be determined from total points accumulated during the semester on exams, critiques, attendance and class participation. An A grade will be set at the 90% point of all tests and assignments combined. Should the entire class drop below the 90% mark the instructor may choose to adjust the curve to fall in line with the class average.

**Special Problems:**

If you are not making satisfactory progress in this course or have a special problem or need, please see the instructor.

**Academic Honesty:**

The instructor adheres to the University's policy on academic honesty.

**Changes and/or Additions:**

The instructor reserves the right to make changes and/or additions to this course outline as deemed necessary.

**Grading Procedure:**

Classroom Participation, Attendance	100 Points
Critiques	50 Points
Midterm	100 Points
Project	100 Points
Certification Exam	150 Points

**Grading:** Course grade will be determined by % of total points:

95% and above =	A
90%-94% =	A-
87%-89% =	B+
85%-86% =	B
80%-84% =	B-
77%-79% =	C+
75%-76% =	C
70%-74% =	C-
67%-69% =	D+
65%-66% =	D
60%-64% =	D-
Below 60% =	F

## **University Policies**

### **Academic integrity**

Your commitment as a student to learning is evidenced by your enrollment at San Jose State University. The [University's Academic Integrity policy](http://www.sjsu.edu/senate/S07-2.htm), located at <http://www.sjsu.edu/senate/S07-2.htm>, requires you to be honest in all your academic course work. Faculty members are required to report all infractions to the office of Student Conduct and Ethical Development. The [Student Conduct and Ethical Development website](http://www.sa.sjsu.edu/judicial_affairs/index.html) is available at [http://www.sa.sjsu.edu/judicial\\_affairs/index.html](http://www.sa.sjsu.edu/judicial_affairs/index.html).

Instances of academic dishonesty will not be tolerated. Cheating on exams or plagiarism (presenting the work of another as your own, or the use of another person's ideas without giving proper credit) will result in a failing grade and sanctions by the University. For this class, all assignments are to be completed by the individual student unless otherwise specified. If you would like to include your assignment or any material you have submitted, or plan to submit for another class, please note that SJSU's Academic Policy S07-2 requires approval of instructors.

### **Campus Policy in Compliance with the American Disabilities Act**

If you need course adaptations or accommodations because of a disability, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Presidential Directive 97-03 requires that students with disabilities requesting accommodations must register with the [Disability Resource Center](http://www.drc.sjsu.edu/) (DRC) at <http://www.drc.sjsu.edu/> to establish a record of their disability.

**NuFS/HSPM 20, Section 1  
Sanitation and Environmental Issues  
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T – 3:00pm – 4:50pm**

<b>Date</b>		<b>Reading Assignment or Activity</b>
8/27		Introduction to the course
9/3	Chapters 1 & 2:	Providing safe food. Introduction to the Microworld
9/10	Chapters 3 & 4:	Contamination and Foodborne Illness Personal Hygiene
9/17	Chapters 5 & 6:	Purchasing, Receiving and Storage
9/24	Chapter 7, 8:	
10/1	Chapter 9:	TAKE HOME EXAM Chapter 1-8
10/8	Chapter 10:	HACCP and Food Safety Systems
10/15	Chapters 11 & 12:	Facilities, Equipment, Cleaning and Sanitizing
10/22	Chapter 13:	Spring Recess
10/29	Chapter 14:	Regulations on Training
11/5	Chapter 15:	Presentations
11/12	Practice Exam	Presentations
11/19	Final Review	Presentations
11/26	Final Review	Presentations
12/3	Final Exam	Last class

NOTE: Chapter assignments may change according to the needs of the class and instructor.