CULN B10: Food Safety and Sanitation

Student Learning Outcomes + CBE Competencies

CSLOs

1. Upon successful completion of the course, the student will be able to differentiate the roles of the health department, food service workers, and food service managers in the prevention of foodborne illnesses.
2. Upon successful completion of the course, the student will be able to evaluate Hazard Analysis Critical Control Point (HACCP) Plans and sanitation reports.
3. Upon successful completion of the course, the student will be able to assess sources and symptoms of major foodborne illnesses bacteria, viruses, fungi and parasites and list at least four symptoms of each.
4. Upon successful completion of the course, the student will be able to apply basic safety and accident prevention techniques, and pass the Food Service Sanitation Management Exam with a score of 75% or better.

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CBE CSLOs with Competencies & Definitions

CBE CSLO	Competency	Definition (CBE SLO)
1. I can differentiate the roles of the health department, food service workers, and food service managers in the prevention of foodborne illnesses.	Food Safety Regulation and Standards	I can maintain professional standards of uniform and personal hygiene to ensure a clean, safe, and credible food service environment and understand the roles of both government and non-government organizations that regulate food safety.

2. I can evaluate Hazard Analysis Critical Control Point (HACCP) Plans and sanitation reports.	Food Safety Management Systems	I can design and implement food safety management systems for a food service establishment, including MSDS documentation, HACCP plans, and correct storage and rotation of food products.
3. I can assess sources and symptoms of major foodborne illnesses bacteria, viruses, fungi and parasites and list at least four symptoms of each.	Food Safety Training	I can consistently demonstrate advanced knowledge and skills in food safety and sanitation practices and major foodborne illnesses. I can train and support new team members to apply proper food safety and sanitation standards.
4. I can apply basic safety and accident prevention techniques, and pass the Food Service Sanitation Management Exam with a score of 75% or better.	Food Safety Manager Certification	I can pass a Food Safety Magners Certification in compliance with California Health and Safety codes.

Direct Assessments

Competency	Direct Assessment
Food Safety Regulation and Standards	• **Written Exam** (Proctored, 70 % minimum) – Students identify and analyze regulatory responsibilities of local, state, and federal health agencies and apply those distinctions to a given outbreak scenario. • **Performance Demonstration** (In-Lab Evaluation) – During a scheduled appointment, students demonstrate correct professional hygiene, handwashing, and uniform standards using an instructor checklist. • **Case Study Analysis** (Written) – Students analyze a documented foodborne illness outbreak and explain the corresponding roles of government agencies and management in containment and prevention. • **MLA Essay** (1000–1200 words) – Students write a formally structured essay evaluating the importance of professional hygiene and uniform standards in building consumer trust and preventing foodborne illness. Essay must include at least two credible sources cited in MLA format.

Food Safety Management Systems	• **Capstone Project (Portfolio Submission)** – Students design and submit a complete HACCP plan for one menu item, including hazard analysis, CCP identification, monitoring procedures, verification methods, MSDS documentation, and storage/rotation logs. • **Sanitation Audit (Written Report)** – Students evaluate a mock sanitation inspection report, identify violations, and propose written corrective actions consistent with California Retail Food Code standards. • **Oral Defense (Scheduled Meeting)** – Students present and justify their HACCP design decisions to the instructor, demonstrating comprehensive understanding of control points, record-keeping, and verification procedures.
Food Safety Training	• **Written Examination (Proctored, 70 % minimum)** – Students accurately identify major foodborne pathogens, their transmission, incubation periods, and prevention strategies. • **Training Simulation (Performance Assessment)** – Students conduct a 10-minute live or recorded safety training session for new employees, demonstrating the ability to instruct and model safe food-handling procedures. • **Comprehensive Foodborne Illness Chart (Submitted Artifact)** – Students create a professional reference/training table documenting organisms, symptoms, sources, and control measures. • **Instructor Debrief (Scheduled Meeting)** – After the training demonstration, students discuss their approach, field instructor questions, and provide rationale for their selected training methods.
Food Safety Manager Certification	• **National Certification Exam (ServSafe or Equivalent)** – Students must achieve a minimum score of 75 % on an ANSI-accredited Food Safety Manager Certification exam. • **Practical Safety Demonstration (Performance Assessment)** – During a scheduled appointment, students demonstrate emergency protocols including fire suppression, first aid, facilities and accident reporting procedures. • **Applied Safety Scenario (Written Assessment)** – Students analyze a workplace safety incident, identify contributing factors, and propose preventative strategies aligned with OSHA and California Health and Safety Codes.