

Options EHS Food Safety and Sanitation		Scope and Sequence
Unit	Lesson	Objectives
FACING UP TO THE IMPORTANCE OF FOOD SAFETY		
	Providing Safe Food	
		Understand the importance of food safety.
		Identify populations at high risk for food-borne illnesses.
		Understand the terms food safety and food quality.
		Discuss the three categories of potential food safety hazards.
		Study the factors that cause food-borne illness.
	Bacteria	
		Investigate the kind of environment in which bacteria thrive.
		Discover the foods most likely to become unsafe.
		Examine the types of pathogens that cause illness and threaten food safety.
		Discuss the major bacteria-caused food-borne illnesses and their characteristics.
		Identify ways to prevent the growth of bacteria.
	Viruses, Parasites, and Fungi	
		Distinguish between bacteria and viruses and identify the two most common viruses.
		Investigate the effects of parasites in food.
		Understand the world of fungi.
		Discuss methods for keeping food safe from viruses, parasites, and fungi.
	Project: Food-borne Illness Essay	
	Project: Food-borne Illness Outbreaks	
	Varieties of Contamination	
		Review cross-contamination prevention tips.

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		Identify the difference between food-borne infection and food-borne intoxication.
		Explore the chemical hazards responsible for food-borne illness outbreaks.
		Understand the physical hazards responsible for food-borne illness outbreaks.
	Caring for Customers with Allergies	
		Identify the common foods that cause allergic reactions.
		Understand the symptoms of an allergic reaction.
		Explore the difference between food allergy and food intolerance.
		Learn tips for preventing allergic reactions.
	Building an Effective Personal Hygiene System—The Safe Food Handler	
		investigate proper hand-washing procedures
		describe the role of the food-service manager in creating a safe food environment
		discuss how to manage a personal hygiene program for all staff
		practice establishing staff policies for reporting health issues
	Project: Preventing Cross-contamination	
	Project: Food Allergies	
	Project: Case Study Essay	
	Test	
FOOD TRAVEL PATH: THE FLOW OF FOOD THROUGH THE OPERATION		
	Establishing the Foodservice Safety System	
		Recognize the five most common risk factors identified by the Centers for Disease Control and Prevention (CDC) that cause food-borne illness (Active Managerial Control)
		Discuss the ways to control the risks by following the Federal Drug Administration (FDA) Food Code.

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		Describe the HACCP system of food safety.
	Avoiding Time/Temperature Abuse	
		Review cross-contamination prevention.
		Learn how to avoid time-temperature abuse.
		Differentiate between spoilage and contamination.
		Discover how to select, calibrate, and use a food thermometer to measure the internal temperatures of different foods.
	Flow of Food: Purchasing and Receiving	
		Describe the flow of food process.
		Examine the process for purchasing food from approved suppliers.
		Use criteria to accept or reject food during receiving.
		Learn how to detect specific signs of spoilage in food shipments.
		Analyze the importance of labeling and dating food.
	Project: Time/temperature Abuse Training	
	Storing food safely	
		Understand the importance of labeling.
		Describe proper storage conditions for different food items.
		Identify optimum product temperatures for foods in storage.
		Understand how food is preserved through sealed packaging.
		Describe the cleaning procedure for storage areas.
	Preparing Food Safely	
		Consider how to prepare for prep work.
		Describe the proper techniques for thawing food items.

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		Investigate prep guidelines for specific foods.
		Review the proper techniques for cooling and reheating food items at the right temperature and in the right amount of time.
		Know how to prep food in ways requiring a variance.
	Keeping Food Safe After Prepping and Cooking	
		Study guidelines for holding hot and cold foods.
		Explore the proper procedures for serving food in a sanitary manner.
		Consider safety and sanitation for self-service operations.
		Identify the operating requirement for central kitchens and mobile, temporary and vending units.
		Describe the proper handling of leftovers.
	Project: Conducting an Analysis and Writing a Report	
	Test	
CLEAN AND SANITARY FACILITIES AND EQUIPMENT		
	Facilities and Equipment Design	
		Understand that facility and equipment design and installation features can be designed to support the sanitation concerns in food service operations.
		Identify features of a well-designed layout to improve and maintain food safety.
		Understand the principles for maintaining a sanitary operation by selecting materials that are easy to clean, that meet the needs of the facility, and are in operating condition.
		Understand the principles for maintaining a sanitary operation by selecting equipment that is easy to clean, that meets the needs of the facility, and is in operating condition.
	Project: Creating a Flow Diagram	
	Utilities and Safety	

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		Describe the proper placement of hand-washing stations in foodservice operations.
		Review cleaning procedures for a safe food-service operation.
		Investigate the utilities needed to meet the needs of the facility.
		Explore ways to reduce water waste
	Project: Summarizing Research Projects	
	Cleaning and Sanitizing	
		Explore methods for cleaning and sanitizing food-contact surfaces.
		Consider different methods of sanitization.
		Examine cleaning methods for smallware and large pots and pans.
		Examine cleaning methods for stationary equipment.
	Facility Maintenance	
		Discover the elements of maintaining a food-safe operation.
		Consider tips for garbage removal.
		Learn the requirements for employee restrooms.
		Examine the process for using and storing cleaning tools and supplies.
	Project: Creating a Sanitation Area	
	Developing a Cleaning Program	
		Identify the primary factors to be considered when implementing a cleaning program.
		Develop criteria for creating a master cleaning schedule for food-service employees.
		Understand the importance of cleaning procedures.
		Discuss training and motivating employees to comply with a cleaning program.
	Project: Creating a Cleaning Procedure	

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	Controlling Pests	
		Understand the threat that pests pose to food safety.
		Recognize the importance of prevention in a pest control program.
		Discuss the most common pest problems.
		Learn tips for treatment of pest infestations.
	Test	
ACCIDENT PREVENTION AND CRISIS MANAGEMENT		
	Preventing Accidents and Taking Action in an Emergency	
		Identify common types of injuries.
		Recognize and prevent safety hazards in a food-service operation.
		Distinguish between human hazards and environmental hazards.
		Discuss actions to take in case of an accident.
	Project: Read and Summarize Article	
	First Aid, CPR and Fire Hazards	
		Discover the Occupational Safety and Health Administration's (OSHA) minimum requirement for a first-aid kit.
		Examine CPR and abdominal thrust methods for saving lives.
		Discuss the dangers of fire in the food-service environment and preventive measures.
		Understand OSHA's Hazard Communication Standard and other regulations.
	Crisis Management	
		Define a food-service crisis.
		Explore crisis management.

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		Consider steps to prepare for a crisis.
		Discuss steps to take during and after a crisis.
	Project: Writing a Press Release	
	Food-borne Illness Outbreak	
		Understand why there are outbreaks of food-borne illness.
		Consider how to deal with customer complaints.
		Discuss implementation of a crisis management plan.
		Define a food-borne illness outbreak.
	Project: Developing Procedures for Dealing with an Outbreak	
	Government Regulation and HACCP	
		Understand the role of federal, state, and local government regulation.
		Review the federal regulatory agencies.
		Understand the process of food-service inspections.
		Understand the importance of self-inspections.
	Project: Role Playing an Inspection	
	Food Protection Industry Associations	
		Identify the functions of professional and trade organizations within the food-service industry.
		Explore the role of the National Restaurant Association.
		Examine other trade and professional organizations.
		Discover how conferences and credentialing organizations promote food safety and sanitation.
	Test	
SANITATION MANAGEMENT		

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	The Importance of Employee Training	
		Discuss the importance of food-safety training.
		Use tools for food-safety training.
		Understand the role of communication in ongoing training.
		Explore training in Hazard Analysis Critical Control Point (HACCP) systems.
	Project: Personal Hygiene Guidelines	
	Methods for Training and Motivating Employees	
		Review training programs.
		Explore training methods.
		Investigate factors for motivation.
		Understand how to evaluate training.
	Project: Safety and Sanitation Exercise	
	Careers in Food Safety and Sanitation	
		Learn about the rise of the foodservice establishment.
		Explore foodservice management careers.
		Investigate careers in food safety and sanitation.
		Discuss effective methods to get a job.
	Nutrition and Organic Foods	
		Consider the increased rates of obesity and the health problems it causes.
		Learn about the role of nutrition in human health.
		Examine how consumer demand for organic food is affecting the food industry.
		Discover how vegetarian and vegan options attract customers.

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	Sustainability and the Local Food Movement	
		Discover sustainability standards for buildings and equipment.
		Consider sustainability in the existing foodservice operation.
		Explore the local food movement.
	Preparing for Certification	
		Consider study methods for the foodservice manager certification test.
		Review the causes of food-borne illness.
		Review personal hygiene.
		Review the flow of food and proper temperature.
		Review prevention systems and cleaning and sanitation measures to prevent contamination.
	Test	
COURSE REVIEW AND EXAM		
	Review	
	Exam	