

Discipline: Agriculture	Sub-discipline: Food Safety
General Course Title: Food Safety Management	Min. Units: 1.5 Semester
Proposed Suffix:	
Course Description: Covers the creation and management of a food safety program including: evaluating current practices, creating and implementing a food safety program, documentation, pathogen behavior, and crisis management. Field trips may be required.	
Required Prerequisites or Co-Requisites ¹	
Advisories/Recommended Preparation ²	
<p>Course Objectives: <i>At the conclusion of this course, the student should be able to:</i></p> <ul style="list-style-type: none"> • describe the key elements of an effective food safety program. • formulate a food safety program. • accurately complete a data sheet in a field situation. • evaluate a food processing site and identify potential food borne hazards. • compare and contrast risk reduction strategies. • evaluate the effectiveness of a crisis management plan. 	

<p>Course Content:</p> <ol style="list-style-type: none"> 1. Evaluating current practices <ol style="list-style-type: none"> a. Identifying strengths and weaknesses b. Methods and tools c. Implementing improved practices 2. Creating and implementing a food safety program <ol style="list-style-type: none"> a. Organizational chart and responsible person list b. Food safety committee c. Creating the budget d. Master cleaning schedule e. Daily sanitation program (SSOP) f. Good manufacturing practices and employee hygiene g. Microbiological testing program h. Program for documenting and inspecting incoming materials i. Hazard analysis and critical control point program j. Food safety employee training program k. Program for evaluation of consumer complaints
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¹ Prerequisite or co-requisite course need to be validated at the CCC level in accordance with Title 5 regulations; co-requisites for CCCs are the linked courses that must be taken at the same time as the primary or target course.

² Advisories or recommended preparation will not require validation but are recommendations to be considered by the student prior to enrolling.

<ul style="list-style-type: none"> l. Pest control program m. Maintenance program n. Security program <ul style="list-style-type: none"> 3. Data sheets and documentation 4. Pathogen Behavior in soil, water, and animals (micro?) 5. Potential sources of food-borne pathogens and transport mechanisms (micro?) 6. Assessing Site Conditions and risks 7. Management Alternatives: farm and landscape scale issues 8. Guidelines, control methods, good practices, and risk reduction strategies 9. Crisis Management <ul style="list-style-type: none"> a. Overview for businesses on how to prepare for, respond to, and recover from a crisis b. Developing a food emergency response plan (FERP) c. Developing a food security recall program 10. Food safety audits 11. Economics of food safety <ul style="list-style-type: none"> a. Creating a budget b. Fiscal impact 	
Methods of Evaluation: Lecture Comprehensive Quizzes and Exams Written Critical Thinking Scenarios Problem Analysis and Solution Research Papers	Methods of Evaluation:
Typical Textbooks, Online "Best practices" Manuals, or Other Support Materials	
CSU GE Area	
Statewide Articulation: TBD	
FDRG Lead Signature:	Date: 4/15/09
Neil Ledford, Hartnell College	
[For Office Use Only]	Internal Tracking Number