Discipline: Agriculture	Sub-discipline: Food Safety
General Course Title: **Introduction to Food Safety**	Min. Units: **1.5 Semester**
	Proposed Suffix:

Course Description: An introductory course in food safety for those interested in exploring career positions. Covers conditions and practices that cause food borne illnesses, organisms responsible, elements of a food safety control system, worker sanitation, an introduction to best practices at the processing, retail and home kitchen.
Field trips may be required.

Required Prerequisites or Co-Requisites[1]

Advisories/Recommended Preparation[2]

Course Objectives: *At the conclusion of this course, the student should be able to:*

- describe the conditions or practices that lead to food borne illness.
- discuss the types of microorganisms that can cause food borne illness.
- evaluate risks and propose mitigating actions commonly employed in a specific food commodity.
- discuss the importance of food safety training for workers.
- identify food borne illness hazards in the home kitchen and select alternative practices.
- discuss the pros and cons of careers in food safety.

Course Content:

1. Why do we have food borne illnesses?
    a. Causes of contamination on food products.
    b. Overview of microorganisms responsible for food borne illness
        1) E-Coli
            a) Raw/undercooked meat
            b) Unpasteurized milk
            c) Raw produce
        2) Salmonella Campylobacter
            a) Poultry, meat, eggs
            b) Unpasteurized milk/dairy products
            c) Raw produce
        3) Listeria
            a) Raw milk, soft cheese
            b) Luncheon meats/hot dogs
            c) Raw produce
    c. Identifying risks and hazardous practices
    d. Persistence of microorganisms in the environment
2. Specific issues and sources of food borne illnesses
    a. Meat, poultry and egg products
    b. Fish and fish products
    c. Leafy greens
    d. Watermelons, tomatoes and other fruits and vegetables
3. Elements of a food safety control system
    a. Food law and regulations
    b. The food chain, from field to fork
    c. Pathogen reduction strategies
    d. Food sampling
    e. Food inspection and government agencies

[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.

f. Laboratory services

4. Employee sanitation practices and issues
    a. Worker sanitation and training
    b. Health issues for workers
5. Best practices for safe food handling
    a. Processor
    b. Retail
    c. Hazard Analysis and Critical Control Point practices
6. Food safety at home
    a. Wash hands often (learn how to wash hands properly)
    b. Wash produce before cutting, cooking or eating
    c. Wash utensils and cutting boards after each use
    d. Keep kitchen surfaces clean
    e. Keep raw meat and ready-to-eat foods separate
    f. Cook food to proper temperatures
    g. Refrigerate food promptly to below 40°F
    h. Pay close attention to use-by dates
7. Careers in food safety
    a. Career jobs/career paths
    b. Training & educational requirements
    c. Working conditions and hours
    d. Pay levels and benefits

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: Neil Ledford, Hartnell College	
[For Office Use Only]	**Internal Tracking Number**