



CC APPROVAL: 10/04/2017
ACADEMIC SENATE APPROVAL: 10/11/2017
BOT APPROVAL: 11/13/2017
STATE ID: CCC000587957
EFFECTIVE TERM: Fall 2018

College of the Sequoias Course Outline of Record

SUBJECT AREA AND COURSE NUMBER: AGMT 201

COURSE TITLE: INTRO. TO FOOD SAFETY MGMT.

UNITS/HOURS

Units: 3

Hours:

Lecture Hours Per Week: 3

Lab Hours Per Week:

Activity Hours Per Week:

Total Hours Per Week: 3

Total Lecture Hours Per Semester: 52.5

Total Lab Hours Per Semester:

Total Activity Hours Per Semester:

Total Contact Hours Per Semester: 52.5

TOP CODE: 0112.00 - Agriculture Business, Sales and Service*

SAM CODE: Clearly Occupational

Cross-Listed Courses:

CATALOG COURSE DESCRIPTION:

Introduction to management principles of food safety, including the importance of Good Agricultural Practices and Good Manufacturing Practices. Identification of potential food safety hazards, sources of contamination, and the U.S. regulatory agencies that enforce the food safety standards. Introduction to the HACCP approach to food safety.

REQUISITES:

NONE

FIELD TRIP REQUIREMENTS: Not Required

GRADING: S - Standard Grading A-F

REPEATABLE:

TRANSFERABLE:

Pending Approval Course does not transfer
Not transferable

METHODS OF INSTRUCTION:

Methods of instruction may include, but are not limited to, the following:

- * Distance Education
- * Lecture and/or Discussion

METHODS OF EVALUATION:

A student's grade will be based on multiple measures of performance unless the course requires no grade. Multiple measures may include, but are not limited to, the following:

- Skill demonstrations
- Essay quizzes or exams
- Written essays or extended papers
- Multiple choice tests
- Short answer quizzes or exams
- Oral presentations
- Project
- Problem solving quizzes or exams

COURSE TOPICS:

1. Introduction to food safety
2. Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs)
3. U.S. and global regulatory agencies enforcing food safety standards
4. Facility layout
5. Sanitation Standard Operating Procedures (SSOPs)
6. Preventative maintenance
7. Supplier relationships
8. Employee health and hygiene
9. Product traceability and recall
10. Food defense
11. Introduction to HACCP

OUTCOMES:

Course Objectives

The main concepts for this course will ask students to...

1. Identify and define prerequisite food programs and their relationship to HACCP systems.
2. Explain the benefits of implementing GAPs and GMPs.
3. Describe the roles of the U.S. regulatory agencies enforcing food safety standards.
4. Identify significant food safety hazards and potential sources of contamination.
5. Determine the impact that facility design and equipment maintenance have on food safety in production facilities.
6. Identify the five preliminary steps and seven principles of HACCP.

Assignments

Reading:

Students will read assigned chapters in the text and be prepared to discuss in the class period.

Students will also be given readings with details of production facilities and students will have to identify the critical control points related to food safety management in the process.

Writing:

Students will write a preventative maintenance plan utilizing food safety management principles for specified equipment in a production facility.

Students will write an essay explaining the benefits of implementing GAPs and GMPs.

Homework:

Students will have to identify the five preliminary steps and seven principles of HACCP.

Students will have to develop product traceability and recall measures for a sample product.

TEXTS AND SUPPLIES:

Textbooks may include, but are not limited to:

TEXTBOOKS:

1. Barach, Jeffrey T. and Hayman, Melinda M.. HACCP A Systematic Approach to Food Safety, 5th ed. Grocery Manufacturers Association, 2015, ISBN: 9780937774229

MANUALS:

PERIODICALS:

MATERIALS FEE: NO

OTHER:

Distance Ed

[AGMT201- DLA Form](#)

SLO: <http://cos.edu/CO318>

[AGMT201 Course Outcomes](#)

ORIGINATOR: Shannan Cooper

DATE: 08/07/2017