

**HIBBING COMMUNITY COLLEGE
COURSE OUTLINE**

COURSE NUMBER & TITLE: CAMT 1604: Quality Assurance

CREDITS: 1 (1 Lec/ 0 Lab)

PREREQUISITES: None

CATALOG DESCRIPTION:

Quality Assurance develops an understanding of the basic principles of sanitation and safety in order to protect the consumer by maintaining a safe and healthy environment in the food service industry. The laws and regulations related to safety, fire and sanitation in food service operation are also covered.

OUTLINE OF MAJOR CONTENT AREAS:

- I. The challenge to food safety
 - A. Food safety hazards
 - B. Safe food handler
- II. Developing a food safety system
 - A. Hazard Analysis Critical Control Points (HACCP) system
- III. Flow of food
 - A. Purchasing
 - B. Storing
 - C. Keeping food safe during preparation and serving
- IV. Maintaining sanitary facilities
 - A. Cleaning and sanitizing
 - B. Sanitary facilities and equipment
 - C. Integrated pest management
 - D. Regulatory agencies and inspections

COURSE GOALS/OBJECTIVES/OUTCOMES:

Students will

1. define Quality Assurance.
2. define sanitation terminology.
3. identify Local Health Department codes.
4. identify foodborne illness.
5. identify foodborne spoilage organisms.
6. describe foodborne illness symptoms.
7. identify foodborne illness prevention methods.
8. identify personal hygiene checklist.
9. perform personal hygiene checklist.
10. identify contaminated food.
11. identify sanitary equipment design.
12. identify sanitary facility design.
13. identify sanitizing agents.

14. sanitize equipment.
15. sanitize facility.
16. implement cleaning schedule.
17. identify waste disposal methods.
18. prevent pest infestation.
19. inspect facility.
20. manage Quality Assurance (Q.A.) plan.
21. develop Quality Assurance (Q.A.) plan.

MNTC GOALS AND COMPETENCIES MET:

N/A

HCC COMPETENCIES MET:

Working Productively and Cooperatively

Communicating Clearly and Effectively

Thinking Creatively and Critically

Social/Civic Responsibility

STUDENT CONTRIBUTIONS:

Students are expected to

- demonstrate and exercise safety skills.
- attend all lectures.
- participate in class activities.
- participate and implement input into class discussions.
- hand in outside assignments when due.

**STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS
SELCTED/DEVELOPED BY THE COURSE INSTRUCTOR.**

**SPECIAL INFORMATION: (SPECIAL FEES, DIRECTIVES ON HAZARDOUS
MATERIALS, ETC.)**

Serving Safe Food, National Restaurant Association

Periodic handouts

AASC APPROVAL DATE: March 19, 2014

REVIEW DATE: March 2019

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