



HOSPN 602 - Food Handler - Food Safety Certification Course Outline

Approval Date: 12/14/2017
 Effective Date: 06/01/2018

SECTION A

Unique ID Number CCC000592397
Discipline(s) Culinary Arts/
 Restaurant Management
Division Career Education and Workforce Development
Subject Area Hospitality-Noncredit
Subject Code HOSPN
Course Number 602
Course Title Food Handler - Food Safety Certification
TOP Code/SAM Code 1306.30 - Cooking and Related Culinary Arts, General* / C - Occupational
Rationale for adding this course to the curriculum This course is an adaptation of existing fee-based courses in NVC's Small Business Development Center (SBDC) and appropriated specifically for pre-college / pre-credit program adult students. This course is designed for career and college preparation and can be offered in part to the AEBG Consortium (Career Success Network).
Cross List N/A
Typical Course Weeks 1

Total Instructional Hours

Contact Hours

Lecture 3.00

Lab 0.00

Activity 0.00

Work Experience 0.00

Total Contact Hours 3.00

Open Entry/Open Exit No

Maximum Enrollment

Grading Option Non-credit Course

Distance
Education Mode of On-Campus
Instruction

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Description Completion of the course will give you a better understanding of what causes food-borne illnesses and what you can do to help prevent them. Food handlers must maintain a valid Food Handler Card for the duration of employment. The cards are valid throughout most of the state including Napa & Sonoma County. Certification is valid for three years from issuance. Each food facility must maintain records documenting that each employee possesses a valid California Food Handler Card that can be provided to local enforcement officials upon request. Please note that a valid photo ID is needed to take the exam.

Schedule
Description

SECTION D

Condition on Enrollment

- 1a. **Prerequisite(s):** *None*
- 1b. **Corequisite(s):** *None*
- 1c. **Recommended:** *None*
- 1d. **Limitation on Enrollment:** *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:

A. Students will be able to pass the California Food Handler Card certification exam.

2. Course Objectives: Upon completion of this course, the student will be able to:

- A. Articulate the causes of food-borne illnesses.
- B. Identify ways to prevent food-borne illnesses.
- C. Identify appropriate food handling techniques.
- D. Articulate basic elements of food safety.
- E.

3. Course Content

- 1. Types of food-borne illnesses
- 2. Prevention of food-borne illnesses
- 3. Safe handling of food
- 4. Food storage

4. Methods of Instruction:

Discussion:
Lecture:

5. Methods of Evaluation: Describe the general types of evaluations for this course and provide at least two, specific examples.

Typical classroom assessment techniques

Standardized instrument objectively measuring student knowledge -- Written test provided by third party agency for certification.

Non-credit Course

6. Assignments: State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

- A. Reading Assignments
- B. Writing Assignments
- C. Other Assignments
- None

7. Required Materials

A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.

B. Other required materials/supplies.

- Food Handlers Workbook

8. CB Codes

CB04 Credit Status:	N - Noncredit
CB08 Basic Skills Status:	N - Not Basic Skills
CB10 Course COOP Work Exp-ED:	NCOOP = Not part of Coop Work Exp
CB11 Course Classification Status:	L = Non-enhanced Funding
CB13 Special Class Status:	N - Not a Special Class
CB21 Prior Transfer Level:	Y - Not applicable
CB22 Noncredit Category:	I - Short-term Vocational
CB23 Funding Agency Category:	Y - Not Applicable
CB24-Program Course Status:	2 = Stand-alone