

NUFD 9: FOOD SAFETY AND SANITATION

In Workflow

1. FACS Committee Chair (shiltsm@csus.edu)
2. FACS Chair (lhanna@csus.edu)
3. SSIS College Committee Chair (tristan.josephson@csus.edu)
4. SSIS Dean (mendriga@csus.edu)
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7. Council on the Preparation of School Personnel Chair (mae.chaplin@csus.edu)
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10. Catalog Editor (torsetj@csus.edu)
11. Registrar's Office (w lindsey@csus.edu)
12. PeopleSoft (PeopleSoft@csus.edu)

Approval Path

1. Wed, 25 Nov 2020 15:09:27 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Wed, 25 Nov 2020 18:48:49 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
3. Mon, 07 Dec 2020 19:00:43 GMT
Tristan Josephson (tristan.josephson): Rollback to Initiator
4. Tue, 08 Dec 2020 21:44:54 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
5. Wed, 09 Dec 2020 00:58:29 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
6. Tue, 12 Jan 2021 15:35:11 GMT
Tristan Josephson (tristan.josephson): Approved for SSIS College Committee Chair
7. Wed, 13 Jan 2021 21:43:03 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

History

1. Nov 23, 2020 by 212408496

Date Submitted: Tue, 08 Dec 2020 21:41:37 GMT

Viewing: NUF9 : Food Safety and Sanitation

Last approved: Mon, 23 Nov 2020 20:14:02 GMT

Last edit: Tue, 12 Jan 2021 15:33:09 GMT

Changes proposed by: Seunghee Wie (101022892)

Contact(s):

Name (First Last)	Email	Phone 999-999-9999
Seunghee Wie	wie@csus.edu	916-501-6369

Catalog Title:

Food Safety and Sanitation

Class Schedule Title:

Food Safety and Sanitation

Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

Academic Organization: (Department)

Family and Consumer Sciences; Family Life Education

Will this course be offered through the College of Continuing Education (CCE)?

No

Catalog Year Effective:

Fall 2021 (2021/2022 Catalog)

Subject Area: (prefix)

NUFD - Nutrition and Food

Catalog Number: (course number)

9

Course ID: (For administrative use only.)

202841

Units:

3

In what term(s) will this course typically be offered?

Fall, Spring, Summer

Does this course require a room for its final exam?

Yes, final exam requires a room

Does this course replace an existing experimental course?

No

This course complies with the credit hour policy:

Yes

Justification for course proposal:

We are requesting that a prerequisite, "NUFD and FACS majors only," be removed from NUFD 9 Food Safety and Sanitation. Removing the major-specific prerequisite would align with other programs' changes listing NUFD 9 in their curricula.

- NUFD 9 was listed as a service course in B.S. in Hospitality and Tourism Management (effective of 2020-2021 catalog).
- NUFD 9 is a required lower-division course for Minor in Nutrition and Food (approved on October 10/22/20, effective for 2021-2022 Catalog).

The students in Hospitality and Tourism Management and the Minor in NUFD would be best served to enroll in NUFD 9 without a registration restriction. Currently, the enforced prerequisite of "NUFD and FACS major only" denies other majors' self-enrollment during registration periods and requires additional administrative assistance in many levels. This change is cost neutral while reducing administrative workload.

Course Description: (Not to exceed 80 words and language should conform to catalog copy.)

Introduction to food safety principles and application, microbiology of food safety, infection control, and safety issues. Examination of laws and regulations related to consumer and food service operations. Preparation for national food service sanitation certification exam.

Are one or more field trips required with this course?

No

Fee Course?

No

Is this course designated as Service Learning?

No

Does this course require safety training?

No

Does this course require personal protective equipment (PPE)?

No

Does this course have prerequisites?

No

Does this course have corequisites?

No

Graded:

Letter

Approval required for enrollment?

No Approval Required

Course Component(s) and Classification(s):

Lecture

Lecture Classification

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

Lecture Units

3

Is this a paired course?

No

Is this course crosslisted?

No

Can this course be repeated for credit?

No

Can the course be taken for credit more than once during the same term?

No

Description of the Expected Learning Outcomes: Describe outcomes using the following format: 'Students will be able to: 1), 2), etc.'

Upon completion of this class, students will be able to:

1. Identify and explain the role of microorganisms and emerging pathogens in food safety.
2. Explain the importance of food safety in residents and food service operations.
3. Discuss food safety issues associated with food allergens, genetically modified foods, and irradiated foods.
4. Demonstrate competencies to deal with food allergen issues in the front of the house and back of the house in food service operations.
5. Apply food safety principles in residents and food service operations.
6. Develop a basic HACCP plan for a food service operation using the seven steps of HACCP.
7. Discuss the importance and need for infection control in food service operations.
8. Identify safety laws and regulations which impact the food industry.
9. Obtain the ServSafe® Allergen Certificate.
10. Obtain the ServSafe® Food Protection Manager Certificate.

Assessment Strategies: A description of the assessment strategies (e.g., portfolios, examinations, performances, pre-and post-tests, conferences with students, student papers) which will be used by the instructor to determine the extent to which students have achieved the learning outcomes noted above.

Quizzes: timed quizzes will be given online to ensure understanding of lectures and textbook information. (LO 1-8)

Exam: The ServSafe exam will be considered the final exam and will be taken on-campus in the computer lab. (LO 10)

Assignments: The case analyses, online modules, reflective paper, and any other assignments will be discussed and assigned during class. In-class activities will also be assigned. (LO 1-9)

Is this course required in a degree program (major, minor, graduate degree, certificate?)

Yes

Has a corresponding Program Change been submitted to Workflow?

No

Identify the program(s) in which this course is required:**Programs:**

BS in Nutrition and Food

BS in Nutrition and Food (Dietetics)

Family and Consumer Sciences Education Single Subject Pre-Credential

Peace Corps Prep Certificate

Minor in Nutrition and Food

Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?

No

Will there be any departments affected by this proposed course?

No

I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.

I/we agree

University Learning Goals

Undergraduate Learning Goals:

Competence in the disciplines

Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?

Yes

For the Council for the Preparation of School Personnel (to be filled out with assistance of your department chair):

Does this course change impact your department's currently written Program Standards Document?

No

Common Standards: In what way does this course or program change impact the currently written Common Standards document? Please include any suggested language changes:

This change won't impact the Common Standards.

Is this change in response to program or unit assessment activities?

No

Will this course introduce any new or changes to program assessments?

No

GE Course and GE Goal(s)

Is this a General Education (GE) course or is it being considered for GE?

No

Please attach any additional files not requested above:

NUFD 9 Syllabus for Form A_Fall 2020.pdf

Reviewer Comments:

Tristan Josephson (tristan.josephson) (Mon, 07 Dec 2020 19:00:43 GMT): Rollback: Please see email with suggested edits.

Tristan Josephson (tristan.josephson) (Tue, 12 Jan 2021 15:33:09 GMT): corrected typos

Key: 14000