

ARIZONA WESTERN COLLEGE
SYLLABUS

AGS 220 FOOD SAFETY IN FACILITIES

Credit Hours: 4 Lec 3.5 Lab 1

PREREQUISITE: ENG 101 eligibility, completion of RDG 121 or appropriate reading score

NOTE: BIO 205 suggested.

COURSE DESCRIPTION

Covers food safety issues and concerns in the manufacturing facility including such as: facility sanitation, recognizing potential hazards, analysis of problems in the cold chain, developing improved practices, Hazard Analysis and Critical Control Point (HACCP) principles, Good Agricultural Practices and Good Manufacturing Practices, employee training, and the inspection process.

1. COURSE GOALS

- 1.1 Describe the critical conditions that can lead to growth of food-borne pathogens.
- 1.2 Review the practices to ensure food safety.
- 1.3 Describe the elements of a HACCP plan.
- 1.4 Prepare a checklist of good manufacturing practices for an assigned facility.
- 1.5 Evaluate a facility and inventory practices for food safety risks.

2. OUTCOMES

Upon satisfactory completion of this course, students will be able to:

- 2.1 examine challenges in sanitation and conditions influencing contamination.
- 2.2 evaluate biological, chemical, and physical hazards during transit, product handling operations, within the facility, and during distribution.
- 2.3 develop a HACCP Plan based on the following key elements:
 - 2.3.1 The seven basic principles
 - 2.3.1.1 Conduct a hazard analysis
 - 2.3.1.2 Determine the Critical Control Points (CCPs).
 - 2.3.1.3 Establish critical limit(s).
 - 2.3.1.4 Establish a system to monitor control of the CCP
 - 2.3.1.5 Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control.
 - 2.3.1.6 Establish procedures for verification to confirm that the HACCP system is working effectively.
 - 2.3.1.7 Establish documentation concerning all procedures and records appropriate to these principles and their application.
 - 2.3.2 Standard operating procedures
 - 2.3.3 Security program (issues within the facility and bioterrorism threat)
 - 2.3.4 Crisis Management and media training
 - 2.3.5 Employee training
- 2.4 analyze procedures for the verification of foreign objects, weight specifications, and calibration of equipment.
- 2.5 evaluate Good Manufacturing Practices based on the following key elements:
 - 2.5.1 Incoming product area and receiving
 - 2.5.2 Facility management and storage
 - 2.5.3 Lights and glass policy
 - 2.5.4 Operational methods and personnel practices
 - 2.5.5 Pest control
 - 2.5.6 Food-borne illness and blood policy
 - 2.5.7 Food plant security

- 2.5.8 Sanitation policies & practices
 - 2.5.9 Importance of documentation
 - 2.5.10 Trace back & recall (media relations and risk communications)
 - 2.6 describe the inspection process; including, preparation, identifying the proper procedures, regulating agencies (Food and Drug Administration), and customer requirements, standards & relations.
 - 2.7 examine chemical management programs
 - 2.7.1 chemical labeling
 - 2.7.2 chemical handling
 - 2.8 master sanitation schedule
3. METHODS OF INSTRUCTION
- 3.1 Lecture and PowerPoint presentations
 - 3.2 Field work and trips
 - 3.4 Class discussions
 - 3.5 Guest speakers, as appropriate
4. LEARNING ACTIVITIES
- 4.1 Textbook reading assignments
 - 4.2 Hands-on laboratory exercises
 - 4.3 Field trips to local businesses and laboratories
 - 4.4 Internet explorations and activities
 - 4.5 Research analysis and critical thinking scenarios
 - 4.6 Homework assignments
5. EVALUATION
- 5.1 Exams and quizzes
 - 5.2 Participation
 - 5.3 Written assignments
6. STUDENT RESPONSIBILITIES
- 6.1 Under AWC Policy, students are expected to attend every session of class in which they are enrolled.
 - 6.2 If a student is unable to attend the course or must drop the course for any reason, it will be the responsibility of the student to withdraw from the course. Students who are not attending as of the 45th day of the course may be withdrawn by the instructor. If the student does not withdraw from the course and fails to complete the requirements of the course, the student will receive a failing grade.
 - 6.3 Americans with Disabilities Act Accommodations: Arizona Western College provides academic accommodations to students with disabilities through AccessABILITY Resource Services (ARS). ARS provides reasonable and appropriate accommodations to students who have documented disabilities. It is the responsibility of the student to make the ARS Coordinator aware of the need for accommodations in the classroom prior to the beginning of the semester. Students should follow up with their instructors once the semester begins. To make an appointment call the ARS front desk at (928) 344-7674 or ARS Coordinator at (928) 344-7629, in the College Community Center (3C) building, next to Advising.
 - 6.4 Academic Integrity: Any student participating in acts of academic dishonesty—including, but not limited to, copying the work of other students, using unauthorized “crib notes”, plagiarism, stealing tests, or forging an instructor’s signature—will be subject to the procedures and consequences outlined in AWC’s Student Code of Conduct.
 - 6.5 Texts and Notebooks: Students are required to obtain the class materials for the course.
 - 6.6 Arizona Western College students are expected to attend every class session in which they are enrolled. To comply with Federal Financial Aid regulations (34 CFR 668.21), Arizona Western College (AWC) has established an Attendance Verification process for "No Show" reporting during the first 10 days of each semester.

Students who have enrolled but have never attended class may be issued a “No Show” (NS) grade by the professor or instructor and receive a final grade of “NS” on their official academic record. An NS grade may result in a student losing their federal financial aid. For online classes, *student attendance in an online class is defined as the following* (FSA Handbook, 2012, 5-90):

- Submitting an academic assignment
- Taking an exam, an interactive tutorial or computer-assisted instruction
- Attending a study group that is assigned by the school
- Participating in an online discussion about academic matters
- Initiating contact with a faculty member to ask a question about the academic subject studied in the course