

Khalil Culinary Arts Center (KCAC)

Course Outline

Certificate Course in Food Protection

CURRICULUM SALIENTS:

Course Name	: Food Protection
Total Duration of Course	: 1 month / 24 hours
Institutional Training hours	: 24 hours
	: 3 hours/day (2days x 1 week)
Assessment Time	: 2 hours
Industrial Attachment	: Nil
Regarding Assessment	: Internal
Training Methodology	: Practical: 30%
	Theory: 70%
Medium of Instruction	: English

Methods of Instruction:

- Lecture and Discussion
- Demonstrations
- Lab projects and Analysis
- Research and Reports
- Use of Available Audio-visual Materials
- Group discussions
- Role play

Evaluation: Grade without numerical values: I-Incomplete, W-Withdrawal The student must complete a comprehensive evaluation system. The Grades at this institute will be indicated in the following manner:

Numerical Scores	Letter	Grade	Grade Point
80%- 100%	A+	(A Plus)	4.0
75%-79%	A	(A Regular)	3.75
70%-74%	A-	(A Minus)	3.5
65%-69%	B+	(B Plus)	3.25
60%-64%	B	(B Regular)	3.0
55%-59%	B-	(B Minus)	2.75
50%-54%	C+	(C Plus)	2.5
45%-49%	C	(C Regular)	2.25
40%-44%	D	-	2.0
Less than 40%	F	Failure	0.0

Note: At least 80% class attendance is compulsory for all students to qualify to sit for Mid-term and Final Examinations.

Assessment:

By Class attendance, Class tests, Assignments, one Mid-term examination and by one Final examination.

Assessment	Worth
Class Tests	20%
Assignment	30%
Attendance	10%
Final Exam	40%
Total:	100%

Course Description: This course allows hospitality sectors students more in-depth study of **Food Protections**. Areas of study include OSH, follow quality and food safety program, working in the food industry, personal health and hygiene, Clean and Sanitize, Practice safe food handling, OSH formula conversions, the appropriate use of technology and industry-standard equipment is an integral part of this course. The Competency Standards are the core element for training, assessment and certification of skilled workers who are successful in the assessment will received the qualification.

Course Objective: Upon completion of this course, students will be able to work in Food safety and Hygiene meeting the standard of hospitality sectors.

The Generic Competencies:

01. Apply OSH practices in the workplace.

The Sector Specific Competencies.

02. Follow quality and food Safety program.

03. Follow OSH policies and procedures in the food industry.

The Occupation Specific Competencies:

04. Practice personal health and hygiene for food safety.

05. Clean and sanitize premises, tools and equipment of food industry.

06. Store potentiality hazards food.

07. Practice safe food handling.

08. Modified atmosphere packaged food.

09. Manage wastage in food industry.

10. Monitor and control pest.

SL	Units of Competency:	Nominal Hours
01	Apply OSH practices in the workplace: a) Identify control and report OSH hazard. b) Conduct work safely. c) Follow emergency response procedures. d) Maintain and improve health and safety in the work place.	02
02	Follow quality and food Safety program: a) Observe OSH practices. b) Practice personal hygiene and good grooming standards. c) Follow safe food handling and sanitation practices. d) Monitor quality of work outcome. e) Identify and act on quality deficits and/or food safety hazards.	03
03	Follow OSH policies and procedures in the food industry: a) Observe OSH practices. b) Conduct work safely. c) Identify, control and report OSH hazards. d) Follow emergency procedures to respond to a hazardous event.	02
04	Practice personal health and hygiene for food safety: a) Observe Occupational Safety and Health practices (OSH). b) Follow safety & hygiene procedures. c) Report personal health issues. d) Prevent food contamination. e) Prevent cross-contamination.	02
05	Clean and sanitize premises, tools & equipment of food industry: a) Observe Occupational Safety and Health practices (OSH). b) Collect cleaning equipment, tools and materials. c) Clean dry and wet areas tools & Equipment. d) Maintain and store cleaning equipment and chemicals.	02
06	Store potentiality hazards food & maintain HACCP. a) Observe hazards food. b) Identified hazards food protection. c) Food allergy, Bacteria growth. d) Maintain and store hazards food.	03
07	Practice safe food handling: a) Observe Occupational Safety and Health practices (OSH). b) Follow food safety program. c) Prepare and storage food.	02
08	Modified atmosphere packaged foods: d) Food is placed in a package. e) Dry foods storage. f) Refrigerated and Frozen Processed Foods. g) Storage in Ice.	02

09	Manage wastage in food industry: a) Observe Occupational Safety and Health practices (OSH) b) Dispose In- process raw wastage. c) Dispose reject goods. d) Clean and store tools and equipment and work area.	03
10	Monitor and Control pest: a) Practices occupational Safety and Health (OSH). b) Prepare to control pest. c) Collect and check pest controlling tools and equipment's. d) Use and record pest control. e) Maintain and store pest control equipment and chemicals.	03
	Total	24 hrs

Course Objective: Upon completion of this course, students will be able to maintain food protection & hygiene.