

CREATE COURSE CONTENT

Selected group of food safety course content, activity, and assessment written for the client's Retail Supervisor course.

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PROJECT & CLIENT

- About the Project
 - The client requested the creation of food safety information to include in their Retail Supervisor course.
 - Content and images were sourced and added to the course layout.
 - I also created, section activities, assessments, and course flashcards.
- About the Client
 - Penn Foster offers online High School, College, and Career School programs.
 - The company is accredited by several agencies for grades 9-adult education.
 - The company has over 30K graduates each year.

COURSE CONTENT – SECTION OVERVIEW

7.4

LESSON

Lesson Layout

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Lesson One: Penn Foster Learning Mc

Here is an overview of the information you will learn in this section.



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Food Display and Holding

- Retail Practices
- Food Bar and Buffet Controls
- Self-Service Beverage Centers
- Customer Owned Refill Containers
- Holding Guidelines
- 4 and 6 Hour Control
- Ice Guidelines
- Food Labels

Person In Charge

- Certified Food Protection Manager
- Person In Charge Responsibilities
- Food Handling Process
- Your Food Process
- Paperwork to Keep

COURSE CONTENT

7.1

LESSON

Temperature Danger Zone

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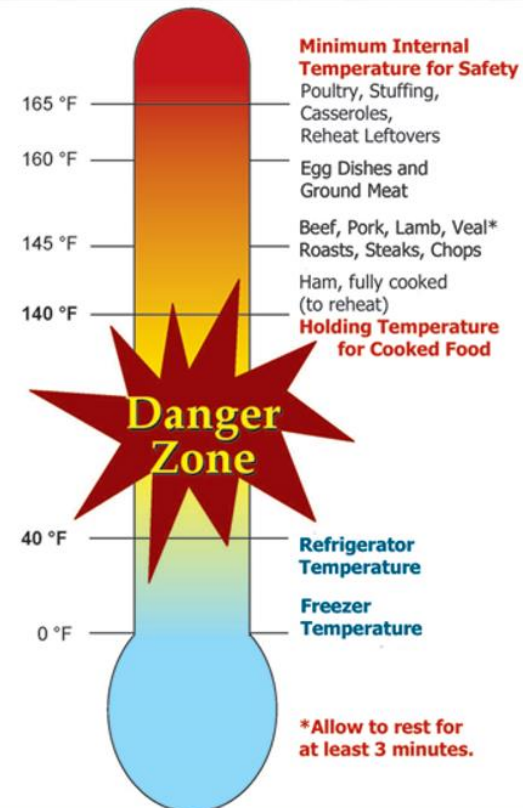
Lesson One: Penn Foster Learning Mc

Most harmful microorganisms are destroyed at temperatures between 140° to 165°F (60°-74°C).

Harmful microorganisms can double in numbers in temperatures between 70°-140°F (21°-60°C)

The temperature danger zone is between 41°-140°F (4°-60°C).

The danger zone is the temperature range that allows for the rapid growth of bacteria in food.



COURSE CONTENT

7.2

LESSON

Hazard To Food During Transportation

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Lesson One: Penn Foster Learning Mod

Food moves through a chain of control from the original processor or manufacturer through holding and transfer stations and finally to the end retail storefront where it is bought by the consumer. It must be protected at each point along this path to the consumer.



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Take a minute to review this information.

- A foodborne illness is a disease that can be prevented and is caused by eating food contaminated with harmful microorganisms.
- Contamination happens when food is exposed to anything that is not meant to be a part of that food item.
- The temperature danger zone is the range of temperature when harmful microorganisms grow quickest 41°-140°F (4°-60°C).

COURSE CONTENT

7.2

LESSON

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Types Of Pests

Lesson One: Penn Foster Learning M

The Food and Drug Administration separates pest into three major types. Category One pests need extra attention because they are known to spread diseases, live around humans, and are known to enter buildings.



Category One Pests

- Most harmful pest and know to spread foodborne illnesses
- Live around people and enter buildings seeking food, water and shelter
- Flies, ants, cockroaches, mice, rats, birds, bats, squirrel, dogs and cats



Category Two Pests

- Drawn by presence of food and water
- A sign of unsanitary conditions or poor cleaning practices
- Silverfish, Argentine ant, flour beetle



Category Three Pests

- Low priority because does not create a health risk
- Are not a sign of unsanitary conditions
- Ladybugs, grasshoppers, and aphids

COURSE CONTENT

7.4

LESSON

Self-Service Beverage Center

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Lesson One: Penn Foster Learning M

Most stores will have a self-service beverage area . The equipment you use for dispensing liquids and ice should be designed to avoid contamination.



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NOTE: Offer condiments such as sugar, creamer, or other items packaged as individual servings.

- Dispensing equipment must be designed to protect the ice and liquid delivery area from dust and insects with a self-closing door.
- Equipment should include waste drains that have an automatic shut-off when full.
- Equipment should only discharge ice or beverage with a manual method of a bar, button or other sensor.
- Equipment should be designed to prevent the lip of a customer's cup from touching the delivery system.

COURSE CONTENT

7.4

LESSON

Determine Your Food Process

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Lesson One: Penn Foster Learning M

Most of the food you serve in your store will fall into one of three processing categories. For each of the items you serve, you need to decide which of the three processes fits that food item.

- Create a separate process for each different food item you offer for sale.
- Document how you plan to handle each of the different foods.
- Review these processes and update them as needed.



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Process One
No Cook



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Process Two
Same Day Service



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Process Three
Complex Preparation

COURSE CONTENT - ACTIVITY



REFLECT AND RESPOND

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Time/Temperature Control Safety properties

Lesson One: Reflect and Respond: Cl

There are six (6) properties that Time/Temperature Control for Safety food have. Those properties are:

- protein** content
- low **acid**
- needs **refrigeration**
- requires **cooking**
- exposed to **oxygen**
- contains **moisture**

Make a word using the first letters of each of these properties.



COURSE CONTENT – MULTIPLE CHOICE ASSESSMENT



SELF-CHECK

MY COURSES • COMMUNITY

Greatest Delivery Risk

Lesson One: Self-Check: Mastering Your I ▾

The greatest risk to food during transportation is _____.



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SUBMIT

Hazardous backhaul cross contamination

Pest infestation

Poor control over holding temperatures

Worker hygiene

COURSE CONTENT – MULTIPLE CHOICE ASSESSMENT



SELF-CHECK

MY COURSES • COMMUNITY

Raw & Shellfish Tags

Lesson One: Self-Check: Mastering Your I ▾

Fish that will be used for eating raw (sushi) and shellfish (oysters, mussels, clams and scallops) require tags be with the food on delivery.



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These tags must be kept for how long after the last of the product was used or sold?

14 Days

30 Days

90 Days

120 Days

SUBMIT

COURSE CONTENT – MATCHING ASSESSMENT



SELF-CHECK

Signs of pest

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Lesson One: Self-Check: Mastering Your I ▾

Match these signs of pest to the pest that creates them.

Small holes in product bags or boxes

<drag here>

Ants

Maggots (fly larvae) in garbage

<drag here>

Flies

Strong oily or musty smell

<drag here>

Beetles & other insects

Nest made of chewed paper

<drag here>

Cockroaches

Piles of dirt or sand

<drag here>

Rats or mice

SUBMIT



[Use this for Drag and Drop]



COURSE CONTENT – MATCHING ASSESSMENT



SELF-CHECK

Hazard Control

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Lesson One: Self-Check: Mastering Your I ▾

Match these food items to the process used to control hazards.

Process One
No Cook

Process Two
Same Day Service

Process Three
Complex Preparation

Cooked hamburger

Salad Greens

SUBMIT

Fried Chicken

Yogurt

Large roast

Spaghetti Sauce

COURSE CONTENT - FLASHCARD

7.1

LESSON

Flashcard Content Continued

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Lesson One: Penn Foster Learning Model ▾

Term/Concept (Front of Card)	Definition/Significance (Back of Card)
Bare hand contact with ready-to-eat food	Bare hand contact is only allowed if food is later cooked to a safe temperature. All other times you MUST use gloves, tongs, or deli paper when handling all ready-to-eat foods.
Reduced oxygen packaged foods	Reduced Oxygen Packaged (ROP) food is processed or packaged so that the packaging contains little oxygen.
Shelf life for reduced oxygen packaged foods	Maximum shelf life is fourteen (14) days from the date of packaging
Reduced oxygen packaged foods spoilage danger	Harmful microorganisms will continue to grow slowly, but food does not have the tell-tale signs of spoilage.
Temperature for reduced oxygen packaged food	Refrigerate reduced oxygen packaged foods at 41°F (5°C) or freeze at 0°F (-18°C) and monitor the temperature frequently.