

SAFETY AND SANITATION
COURSE CODE: 5460
STUDENT PROFILE

Student's Name/Initials	Date	Teacher's Name/Initials	Date
<p>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</p> <p>E – Exceeds Performance Requirements (80-100): Work that is above the criteria of the standard. M – Meets Performance Requirements (70-79): Work that meets the criteria of the standard. B – Below Performance Requirements (69 and below): Work that fails to meet the criteria of the standard.</p>			
SSA. Introduction to Safety and Sanitation		E	M
SSA1.ISS. Explore safety and sanitation concepts within the hospitality industry.			
SSA1.ISS1. Engage: Explain terminology commonly used in safety and sanitation practices. SSA1.ISS2. Explore: Demonstrate techniques that exhibit safety and sanitation. SSA1.ISS3. Explain: Compare equipment selection and usage in hospitality settings. SSA1.ISS4. Extend: Demonstrate cleaning and sanitizing throughout an operation. SSA1.ISS5. Evaluate: Critique current safety and sanitation trends and their impact on the industry		Comments:	
SSB. Food Safety		E	M
SSB1.FS. Examine food safety practices.			
SSB1.FS1. Engage: Discuss food safety hazards along the flow of food. SSB1.FS2. Explore: Examine the effects of pathogens, contaminants, and allergens on food safety. SSB1.FS3. Explain: Explain the importance of proper food handling. SSB1.FS4. Extend: Implement strategies to properly purchase, receive, store, and handle foods. SSB1.FS5. Evaluate: Analyze proper food handling practices from farm to table.		Comments:	

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SSC. Safety Management Systems		E	M	B
SSC1.SMS. Justify the importance of safety management systems within the hospitality industry.				
SSC1.SMS1. Engage: Analyze safety management systems within the hospitality industry. SSC1.SMS2. Explore: Demonstrate best practices in Active Managerial Control. SSC1.SMS3. Explain: Describe the components of a HACCP plan. SSC1.SMS4. Extend: Explain the elements of crisis management and planning. SSC1.SMS5. Evaluate: Evaluate staff safety and training programs.				
SSD. Facility Regulations and Standards		E	M	B
SSD1.FRS. Analyze facility regulations and standards in the hospitality industry.				
SSD1.FRS1. Engage: Examine facility sanitation requirements. SSD1.FRS2. Explore: Explore facility safety requirements. SSD1.FRS3. Explain: Assess the roles of governmental agencies. SSD1.FRS4. Extend: Conduct self-inspections. SSD1.FRS5. Evaluate: Analyze ways to establish voluntary controls.	Comments:			
SSE. Careers and Professionalism		E	M	B
SSE1.CP. Analyze career opportunities and professional practices in the hospitality industry.				
SSE1.CP1. Engage: Assess personal interest areas to determine potential career options. SSE1.CP2. Explore: Analyze characteristics of safety and sanitation professionals. SSE1.CP3. Explain: Differentiate the roles and responsibilities in various safety and sanitation careers. SSE1.CP4. Extend: Recommend professional practices that lead to success. SSE1.CP5. Evaluate: Evaluate functions and benefits of membership and participation in student and professional organizations.	Comments:			