



LUBBOCK - COOPER HIGH SCHOOL CULINARY ARTS

CHEF 1305 - SANITATION AND SAFETY

Course Description: A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and workplace safety standards.

Instructor: Christopher Ruiz

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Phone: (806) 993-2321 ext 21501

Office Hour: By appointment

Class Hours: M - F; 10:25am - 11:55am

Room: 501

Exam Schedule: Chapter quizzes are assigned weekly in Google Classroom.
The Final will be the ServSafe Managers Certification Exam, date and time TBD.
Required Text: ServSafe Manager - 7th Edition Revised

Required Materials: 1.5 inch, 3 ring binder

Grading Policy:

1. Individual effort must be demonstrated on all notes, discussions, quizzes, practice exams and final exam. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind.
2. Class attendance and attention will be crucial to the student's successful completion of this course. Attendance will be taken every day. If you are absent, you are expected to complete all assignments by the due date.
3. The grading scale is as follows:

90-100	A
80-89	B
70-79	C
60-69	D
Below 60	F



4. The grading will be based on the following:

Notes:	30%
Discussion:	20%
Quizzes:	20%
Final:	30%
	100%

5. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grade return. After that, it will not be considered under any circumstances.
6. If you feel you need out of class help, please visit with your instructor before or after class.

Notes:

- Students are assigned discussion questions and quizzes weekly based on the chapter.
- Students will have class time to complete assignments.
- The FINAL for this course will be the ServSafe Food Managers Certification Exam. This exam will be taken in person, at Lubbock-Cooper High School.



Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

Course Outline
Chef 1305
Sanitation and Safety

Due Date	Topic	Reading Assignment
10/10/25	Keeping Food Safe, Understanding the Microworld	Chapter 1, 2
10/17/25	Keeping Food Safe, Understanding the Microworld	Chapter 1, 2
10/24/25	Contamination, Food Allergens and Foodborne Illness	Chapter 3
10/31/25	The Safe Food Handler, The Flow of Food: An Introduction	Chapter 4, 5
11/7/25	The Flow of Food: Purchasing and Receiving	Chapter 6
11/14/25	The Flow of Food: Storage, The Flow of Food: Preparation	Chapter 7, 8
11/21/25	The Flow of Food: Service	Chapter 9
12/8/25	Food Safety Management Systems	Chapter 10
1/16/26	Safe Facilities and Equipments	Chapter 11



1/23/26	Cleaning and Sanitizing	Chapter 12
1/30/26	Integrated Pest Management	Chapter 13
2/6/26	Food Safety Regulations and Standards	Chapter 14
2/27/26	Staff Food Safety Training	Chapter 15
TBD	Practice Exams	Comprehensive
3/30/26 - 4/2/2026	Final	Comprehensive