

COURSE IMPLEMENTATION DATE: September 2010
 COURSE REVISED IMPLEMENTATION DATE: _____
 COURSE TO BE REVIEWED: February 2014
(four years after UPAC approval) (month, year)

OFFICIAL UNDERGRADUATE COURSE OUTLINE INFORMATION

Students are advised to keep course outlines in personal files for future use.
 Shaded headings are subject to change at the discretion of the department – see course syllabus available from instructor

TASK 053	Upgrading and University Preparation	0
COURSE NAME/NUMBER	FACULTY/DEPARTMENT	UFV CREDITS
	Safety and Industry Certificates	
	COURSE DESCRIPTIVE TITLE	

CALENDAR DESCRIPTION:

This module covers work safe principles and skills, aspects of customer service required in the industry and world of work in general, and a food-handling course. This course covers “controlled product/hazardous materials labeling which alerts workers to the identity and dangers of products and to basic safety precautions”. SuperHost and WHMIS certification. Students who achieve more than 70% on the exam will be registered with the Ministry of Health, and will receive a FoodSafe certificate recognized by the BC Hotels and Restaurant Association and employers throughout the province.

PREREQUISITES: Admission to the Workplace TASK Program
 COREQUISITES:
 PRE or COREQUISITES:

SYNONYMOUS COURSE(S):

- (a) Replaces: TASK 04, 12, 13, 14, 15
- (b) Cross-listed with: _____
- (c) Cannot take: _____ for further credit.

SERVICE COURSE TO: *(department/program)*

TOTAL HOURS PER TERM: 60

STRUCTURE OF HOURS:

Lectures:	<u>40</u>	Hrs
Seminar:	<u>10</u>	Hrs
Laboratory:	<u>6</u>	Hrs
Field experience:	<u>4</u>	Hrs
Student directed learning:	_____	Hrs
Other (specify):	_____	Hrs

TRAINING DAY-BASED INSTRUCTION:
 Length of course: 3 weeks, 4 days a week
 Hours per day: 5 hours a day

OTHER:
 Maximum enrolment: 16
 Expected frequency of course offerings: _____
(every semester, annually, every other year, etc.)

WILL TRANSFER CREDIT BE REQUESTED? (lower-level courses only) Yes No
 WILL TRANSFER CREDIT BE REQUESTED? (upper-level requested by department) Yes No
 TRANSFER CREDIT EXISTS IN BCCAT TRANSFER GUIDE: Yes No

Course designer(s): <u>Alyson Seale and Darlene Carson</u>	
Department Head: <u>Dr. Sue Brigden</u>	Date approved: <u>Nov 10, 2009</u>
Supporting area consultation (Pre-UPAC)	Date of meeting: <u>Feb. 5, 2010</u>
Curriculum Committee chair: <u>Dr. Sue Brigden</u>	Date approved: <u>Nov 13, 2009</u>
Dean/Associate VP: <u>Dr. Karen Evans</u>	Date approved: <u>Jan. 25, 2010</u>
Undergraduate Program Advisory Committee (UPAC) approval	Date of meeting: <u>Feb. 26, 2010</u>

LEARNING OUTCOMES:

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

Work Safe

1. demonstrate safe working habits
2. explain importance of safety at home and work
3. recognize hazards and make a plan to make the work site safer
4. understand how WorkSafe BC can assist workers
5. know what Personal Protective Equipment is needed for specific work sites
6. know how to protect their hearing from Noise Induced Hearing Loss
7. demonstrate back care practices (eg. lifting, carrying)
8. understand how ergonomics can prevent workplace injuries
9. access community emergency resources

WHMIS

1. identify hazardous products
2. explain labeling of hazardous products
3. explain the effects of hazardous products on health and safety of workers
4. describe responsibilities of employers and employees in handling controlled products

FoodSafe

1. describe food borne illness, link the cycle of transmission of food borne illness in the workplace,
2. describe microbiology as it relates to food safe
3. list food borne illnesses
4. explain personal hygiene and health as related to food borne illness
5. demonstrate hand washing
6. explain food protection and preparation
7. understand FIFO
8. understand proper dishwashing techniques

SuperHost

1. describe a positive, friendly attitude
2. explain hospitality
3. demonstrate courteous behavior
4. identify customer requests
5. plan to problem solve
6. respond effectively to an irate customer
7. set boundaries

First Aid and Infectious Disease

1. describe what to do if you are the first person on the scene where someone gets hurt
2. perform basic bandaging and slinging techniques
3. perform basic adult CPR
4. describe what to do if someone gets burned
5. describe how infectious diseases may be acquired in the workplace
6. describe how employees and others can protect themselves from acquiring diseases in workplace

METHODS: *(Guest lecturers, presentations, online instruction, field trips, etc.)*

Guest speakers (fire prevention and safety), research, discussions, group exercises, games, handbooks, videos, scenarios, field trips.

METHODS OF OBTAINING PRIOR LEARNING ASSESSMENT RECOGNITION (PLAR):

- Examination(s) Portfolio assessment Interview(s)
- Other (specify): Completion of TASK 04, Current Certification in WHMIS, FoodSafe or SuperHost
- PLAR cannot be awarded for this course for the following reason(s):

TEXTBOOKS, REFERENCES, MATERIALS:

[Textbook selection varies by instructor. An example of texts for this course might be:]

Instructor-created materials, FoodSafe Manual, WHMIS handbook

SUPPLIES / MATERIALS:

Pen, pencils and notepaper for each class.

STUDENT EVALUATION:

[An example of student evaluation for this course might be:]

Assignments	50%
Quizzes	20%
Demonstration of skills in practical settings and situations	30%

COURSE CONTENT:

[Course content varies by instructor. An example of course content might be:]

1. Work Safe
2. WHMIS
3. FoodSafe
4. SuperHost
5. First Aid