

CUL 102 : FOOD SAFETY AND SANITATION

Transcript title

Food Safety and Sanitation

- Food Service
- Food Safety Management Systems

Credits

2

Required materials

Required textbook.

Grading mode

Standard letter grades

Total contact hours

20

Lecture hours

20

Course Description

Learn causes and prevention of food-borne illnesses, how to handle food-borne illness outbreaks and emergencies, good personal hygiene, time and temperature control, preventing cross-contamination, safe food preparation, receiving and storing food, methods of thawing, cooking, cooling, and reheating food and Hazard Analysis and Critical Control Points (HACCP). Take the National Restaurant Association Educational Foundation (NRAEF) ServSafe™ examination and earn a certificate with a passing grade.

Course learning outcomes

1. Identify the five most common food-handling mistakes, or risk factors, that can cause a foodborne illness.
2. Identify and apply where, when, and how to properly wash hands.
3. Explain what foodborne illnesses are and describe ways to prevent them.
4. Describe and demonstrate personal hygiene standards.
5. Describe food safety programs that provide a foundation for a food safety management system.
6. Describe common hazards in the flow of food within an operation.
7. Explain and identify biological, chemical and physical contaminations of food.
8. Inspect and evaluate a kitchen for safety and sanitation for state and national compliance.

Content outline

- Keeping Food Safe
- Understanding the Microworld
- Contamination
- Food Allergens
- Food-borne Illness
- Safe Food Handling
- The Flow of Food
- Purchasing and Receiving
- Food Storage
- Food Preparation