

CUL 110 - SAFETY AND SANITATION

Course Description

This course is designed for students who wish to pursue a career in culinary arts or hotel and restaurant management. With today's complex safety and health laws, it is essential as well as required by many firms to have an in-depth understanding and certification in safety and sanitation. This course provides the students with both. Students study food service safety including fire safety and kitchen and dining room safety. Students also learn all aspects of food service sanitation and earn the NRA Educational Institute ServSafe Sanitation Certificate. Group 2 course.

Credit Hours

2

Contact Hours

2

Lecture Hours

2

General Education Outcomes supported by this course

Critical Thinking - Direct

Course Learning Outcomes

Knowledge:

- Define key concepts of safety and sanitation.
- Identify standards of sanitation used in professional kitchens for personnel, equipment, and facilities.

Application:

- Use the content from this course to solve problems and make decisions.
- Measure end results and solve identified health problems through evaluation.
- Use Hazard Analysis Critical Control Point procedures to create a safe food service environment.

Integration:

- Relate the importance of safe food handling and relate to various aspects of customer health.
- Identify interactions between cooking and sanitation.

Human Dimension:

- Relate microorganisms to food spoilage and forborne illness.

Caring - Civic Learning:

- Describe how basic professional sanitation standards create a safe food service environment.

Learning How to Learn:

- Integrate new safety and sanitation information as it becomes available.