

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 will have the opportunity to earn an American Red Cross certificate in adult CPR. 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

Required Prerequisites

ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

General Education Outcomes supported by this course

Critical Thinking - Direct

Course Learning Outcomes

Knowledge:

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

Human Dimension:

- Relate microorganisms to food spoilage and foodborne 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.