



CUL 140: Food Safety Management

In this course, students will gain a thorough understanding of the principles and practices essential for maintaining the safety and integrity of our food supply from a managerial perspective. Through engaging lectures, interactive discussions, and hands-on activities, participants will explore key concepts such as foodborne illness prevention, personal hygiene, proper handling and storage techniques, and effective sanitation procedures. Regulatory compliance and industry standards will also be emphasized. This course requires the passing of a nationally recognized Food Safety Manager Certification exam. Two class hours a week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Describe the principles and practices essential for maintaining the safety of food from a managerial perspective. 2. Apply proactive measures that prevent foodborne illnesses in various food service settings. 3. Identify potential food safety hazards. 4. Demonstrate personal hygiene practices associated with food safety. 5. Become certified in Food Safety Management.

Credits: 2

Program: Culinary Arts