



CUL 140: Sanitation for Culinarians

This course focuses on the safe and sanitary operation of a restaurant and pastry shop and, using the Hazard Analysis Critical Control Point System (HACCP), focuses on the safe and sanitary purchasing, receiving, storing, cooling, and reheating of meats, produce, seafood, and baking ingredients (flours, fruits, dairy products, thickeners) to prevent food borne illness. The course centers on a nationally certified course sponsored by the National Restaurant Association and culminates in a standardized exam and the awarding of the ServSafe certificate. It also meets one of the mandatory requirements for certification in the American Culinary Federation (ACF). Two class hours a week. Instructional Support Fee applies. 2 credits. Fall; Day only.

Course Student Learning Outcomes

1. Develop an awareness of food-borne illnesses, what causes them, and how they can be prevented.
2. Assess the need for a Hazard Analysis Critical Control Point food safety system in a foodservice establishment and implement that system.
3. Develop an awareness of and be able to discuss sanitation in purchasing and receiving practices as they apply to the food service industry.
4. Demonstrate the ability to properly issue, prepare, hold, serve, cool, and store food and leftovers and re-heat food for service to insure proper sanitation and prevention of food-borne illness.

Credits: 2

Program: Culinary Arts