

Culinary Arts

Active as of Summer Session 2021

I. General Information

1. Course Title:
Applied Food Safety and Sanitation

2. Course Prefix & Number:
CULA 1104

3. Course Credits and Contact Hours:
Credits: 1

Lecture Hours: 1

Lab Hours: 0

4. Course Description:
This course provides in-depth knowledge of food safety and sanitation. Students will learn all facets of proper food handling, use, temperature, storage, and safety in a kitchen environment. Upon completion of the course, students will pass the ServSafe Food Manager certification.

5. Placement Tests Required:
Accuplacer (specify test): No placement tests required

6. Prerequisite Courses:
There are no prerequisites for this course.

7. Other Prerequisites
Must be accepted into the Culinary Arts program.

9. Co-requisite Courses:

CULA 1101	Culinary Techniques and Terminology	1
CULA 1107	Culinary Math and Spreadsheet Analysis	2
CULA 1110	Food Production Lab I	3
CULA 1119	Garde and International Flavors	2
CULA 1122	Food Identification and Purchasing	1
CULA 1128	Internship I	

II. Transfer and Articulation

3. Prior Learning - the following prior learning methods are acceptable for this course:

- Advanced Standing
- Military Experience
- Specialty Schools
- Demonstration

III. Course Purpose

1. Program-Applicable Courses – This course is required for the following program(s):
Culinary Arts Certificate

IV. Learning Outcomes

1. College-Wide Outcomes

College-Wide Outcomes/Competencies	Students will be able to:
Analyze and follow a sequence of operations	Determine the safe storage temperature and critical limits for the temperature control of the food.
Apply abstract ideas to concrete situations	Describe common food-borne illnesses and how safe handling can prevent these illnesses.
Utilize appropriate technology	Identify proper equipment to safely store various foods.

2. Course Specific Outcomes - Students will be able to achieve the following measurable goals upon completion of the course:

- Describe safe food temperature and storage guidelines;
- Describe and use proper sanitation techniques;
- Identify food-borne illnesses; and
- Pass the ServSafe Food Manager Certification exam.

V. Topical Outline

Listed below are major areas of content typically covered in this course.

1. Lecture Sessions

1. Safe Food Temperatures and Storage

- Temperature control basics
 - Cold food storage temperatures (refrigeration and freezing)
 - Safe cooking temperatures
 - Serving temperatures for hot and cold food
 - Thawing
 - Equipment for controlling temperature
 - Critical limits
 - Storage options
 - Date marking
 - Temperature control record keeping
 - Hazard Analysis Critical Control Point (HACCP)

2. Sanitation Techniques

- Hand washing
- Hair restraints
- Food handling
- Knives and cutting boards
- Utensil and dish washing
- Wiping cloths

3. Food-Borne Illnesses
 - Major types of food-borne illness
 - How food-borne illness spreads
 - How to prevent food-borne illness
 - Cross-contamination
4. ServSafe Food Manager Certification
 - 8-hour food manager certification course and exam

VI. Textbook and Supplemental Reading Materials

ServSafe Manager Book, 7th Edition (includes 2013 *FDA Food Code* and 2017 FDA Food Code Update)

ISBN-13: 978-0134812335

ISBN-10: 9780134812335