

## 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:

<a href="#">CULA 1101</a>	Culinary Techniques and Terminology	1
<a href="#">CULA 1107</a>	Culinary Math and Spreadsheet Analysis	2
<a href="#">CULA 1110</a>	Food Production Lab I	3
<a href="#">CULA 1119</a>	Garde and International Flavors	2
<a href="#">CULA 1122</a>	Food Identification and Purchasing	1
<a href="#">CULA 1128</a>	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