South Central College

CULN 1101 Sanitation & Food Safety

Course Outcome Summary

Course Information
Description
This course develops an understanding of the basic principles of sanitation and safety in order to maintain a safe and healthy environment in the food service industry for the consumer. Also covered is an understanding of the laws and regulations related to sanitation in food service operations. (Prerequisites: None)

Total Credits 2
Total Hours 32

Types of Instruction
Instruction Type Credits/Hours
Lecture 2/32

Pre/Corequisites
None

Institutional Core Competencies
Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Course Competencies
1. Analyze foodborne illnesses
   Learning Objectives
   Identify foodborne illness organisms
   Describe foodborne illness symptoms
   Name foodborne illness infections
   Identify foodborne illness intoxications

2. Practice foodborne illness prevention methods
Learning Objectives
Display proper personal hygiene
Describe potentially hazardous foods
Demonstrate safe food preparation techniques

3. Illustrate sanitary facility design
   Learning Objectives
   Identify sanitary equipment design
   Identify sanitizing agents
   List cleaning schedule elements
   Identify waste disposal methods
   Identify pest control procedures

4. Describe governmental food inspection procedures
   Learning Objectives
   Identify local health department codes
   Identify HACCP inspection procedures

5. Identify food storage principles
   Learning Objectives
   Identify food temperature categories
   List food delivery inspection procedures

6. Demonstrate dishmachine operations
   Learning Objectives
   Identify glassware/china handling procedures
   Identify flatware handling procedures
   Identify dishmachine wash/rinse temperatures

SCC Accessibility Statement
South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.