



South Central College

## CULN 1101 Sanitation & Food Safety

### Course Outcome Summary

#### Course Information

<b>Description</b>	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)
<b>Total Credits</b>	2
<b>Total Hours</b>	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](http://www.southcentral.edu/disability)

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