

COMPETENCY PROFILE

SANITATION

BTC: CUL 110 – (3 credits)

Course provides students with understanding & practice of the basic principles of sanitation & safety required to maintain a safe & healthy environment for the consumer in the food service industry.



Determine pathogens and their role in causing illness.

- Identify harmful micro-organisms symptoms, causes, & preventions related to food spoilage, and food borne illnesses.

Practice good personal hygiene/health procedures & report symptoms of illness.

- Outline the requirements for proper receiving & storage of raw & prepared food.
- Demonstrate food handling & preparation techniques that will prevent cross contamination.
- Explain acceptable procedures when preparing potentially hazardous foods.

Employ food service management safety and sanitation program procedures.

- Examine and classify types of cleaners & sanitizers; store & use them correctly.
- Define requirements for implementation of a cleaning program.
- Evaluate a food service facility using WA State health code requirements.

Practice management techniques for maintaining a clean & sanitary food service facility.

- Write & follow cleaning procedures for equipment and physical plant.
- Apply appropriate control measures for insects and rodents.

Develop a safety management program to include:

- Safety, sanitation & hygiene self-inspection with recommendations for compliance with standards.
- List potential safety issues.
- Describe appropriate emergency treatment for kitchen injuries.

Assessment: to earn college credit students must achieve a score of 75% (C) or better on the National ServSafe exam and earn a B or better in the high school Culinary Arts course.

College Textbooks:

ServSafe -- National Restaurant Association; 4th or most current edition