

Course Description**HFT1212 | Safety and Sanitation | 3.00 credits**

Students will learn industry standards on sanitation as it relates to food preparation and kitchen operations. Students will recognize proper sanitation techniques and explain how to implement sanitation programs in food service operations.

Course Competencies:

Competency 1: The student will demonstrate knowledge of microorganisms that are related to food spoilage and food-borne illnesses by:

1. Identifying the types of pathogens that cause illness
2. Determining what pathogens need to grow
3. Identifying what food is most likely to become unsafe

Competency 2: The student will list and define the fundamentals of good personal hygiene by:

1. Discussing personal behaviors that can contaminate food
2. Explaining proper handwashing techniques
3. Identifying where employees can eat and drink

Competency 3: The student will list the significant causes of food spoilage by:

1. Describing how food moves from purchasing to serving through a food service establishment
2. Listing the principles and applications of hazard analysis and critical control points (HACCP)
3. Identifying proper temperatures for receiving, storing, and cooking

Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information