



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 111	Course Name:	Food Sanitation
Prerequisite:	None		
Corequisite:	None		
Hours Required:	Class: 30	Lab:	Credits: 2

Course Description/Purpose

This course is an operations-centered certification course which will provide culinary students with basic principles of sanitation for food service. The course will include ways to apply these principles to practical situations, as well as methods of training and motivating employees to follow good sanitation practices. Students will study the laws and regulations related to safety, fire and sanitation, and adhere to them in the food service operation.

Upon successful completion of this course, students may take the examination for an Applied Foodservice Sanitation Certificate, which meets or exceeds F.D.A. recommendations on content for sanitation courses. This is the most universally recognized and accepted sanitation certification. Students may also receive the State of Michigan Sanitation Certificate.

Major Units

C	Sanitation and Health	C	Sanitary Staff Food Environment
C	Serving Sanitary Food	C	Managing a Sanitary Safe Food Service

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

- C how to provide safe foods
- C the micro world
- C dangers of contamination and food borne illness
- C U.S. laws and regulations
- C Proper purchasing and receiving safe food
- C Keeping food safe in storage
- C Projection of food during service

Performance Each student will be expected to *Demonstrate/Practice...*

- C conducting a self-inspection
- C being a safe food handler
- C how to design and construct sanitary facilities and equipment
- C how to keep food safe in storage
- C protecting food during service
- C safe handling of food
- C the reasons for spoilage
- C how to develop an employee sanitation training
- C managing a safe food service facility
- C an understanding of the different types of cleaners and sanitizers
- C proper waste disposal