



Course Outcome Summary

Required Program Core Course

CAFE 100 Food Sanitation

Course Information

Division	Business
Contact Hours	15
Total Credits	1
Billable Contact Hour	1

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 FDA 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.

This course is a required core course for students pursuing an AAS in Culinary Arts.

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate competence with food sanitation practices and how they apply to Federal Standards.
- B. Demonstrate competence in Safe food handling.
- C. Demonstrate competence in food preparation and proper food storage.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Identify/Recognize the micro world.
2. Identify dangers of contamination and food borne illness
3. Identify/Recognize proper purchasing and receiving safe food.
4. Demonstrate being a safe food handler
5. Practice safe food handling.
6. Demonstrate how to design and maintain a sanitary facility and equipment.
7. Demonstrate how to develop an employee sanitation training program.
8. Practice proper waste disposal.
9. Demonstrate an understanding of the different types of cleaner's and sanitizers.
10. Demonstrate understanding of the reasons for spoilage.