

CULA152L : Sanitation & Safety

This course offers a look into the fundamentals of food service sanitation and safety. Students will demonstrate knowledge of proper hot and cold food handling procedures, cross contamination of ready-to-eat foods, proper receiving practices, proper storage guidelines, who is affected by improper food handling, and federal/state food service sanitation requirements. When this course is completed, the student will test for the ServSafe certification.

Credits 3

Lab Hours 0

Class Hours 3