

Montgomery County Community College  
 CUL 105  
 Safety & Sanitation  
 2-2-0

**COURSE DESCRIPTION:**

This course provides an overview of the issues relating to the standards of food safety and sanitation within the hospitality industry. Specific topics include microorganisms, employee training, equipment purchasing, integrated pest management, cleaning and sanitizing, and other related subjects. Students prepare for and take an industry recognized food safety and sanitation manager certification test. As part of the course, students must pass the ServSafe certification exam from the National Restaurant Association (NRA).

**REQUISITES:**

Previous Course Requirements  
 None

Concurrent Course Requirements  
 None

Learning Outcomes: Upon successful completion of this course, the student will be able to:	Learning Activities	Evaluation Method
1. Describe good personal hygiene habits within the hospitality industry.	Lecture Written assignments	Written Exam In class activity
2. Describe proper food handling procedures including ordering, receiving, storing, cooking, cooling, and service of food.	Lecture Written assignments	Written Exam In class activity
3. Discuss the steps in the Food Safety Management System (HACCP)	Lecture Written assignments	Written Exam In class activity
4. Explain the growth and prevention of disease-	Lecture Written assignments	Written Exam

<p>causing bacteria, food borne illness and suspect foods in a commercial kitchen</p>		
<p>5. Discuss the impact of improperly prepared foods on high-risk populations (elderly, infants, immune deficiency) and health related concerns</p>	<p>Lecture Written assignments</p>	<p>Written Exam In class activity</p>

COURSE APPROVAL:

Prepared by: John De Pinto, MLD, CEC  
Culinary Business Manager

Date: 3/23/2018