

COURSE OUTLINE

HMGT-111

Foodservice Safety and Sanitation

1 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This course develops the knowledge of basic principles of sanitation and safe food handling in hospitality operations. The course focuses on prevention of food borne illnesses and introduces the students to HACCP planning and implementation. Successful completion of the course can lead to certification as a “Safe Food Handler” by the National Restaurant Association. (1 hour weekly)

Overall Course Objectives

Upon completion of this course the student will be able to:

1. Identify major microorganisms that are related to spoilage and food borne illnesses.
2. Describe cross-contamination and the uses of acceptable procedures when preparing and storing potentially hazardous food.
3. Identify the components of the “Hazard Analysis Critical Control Point” (HACCP) system.
4. Outline the requirements for proper receiving and storage of both raw and prepared foods.
5. Identify sanitary/safety design and construction features of food production equipment and facilities, including commonly accepted inspecting organizations.
6. Describe and utilize current types of cleaning and sanitizing agents.
7. Describe and utilize current types of cleaning and sanitizing agents.
8. Construct “Material Safety Data Sheets” (MSDS), summarizing their requirements in the proper handling of hazardous materials.
9. Identify proper waste disposal, recycling, and pest control methods.
10. Outline the rules, regulations, and laws of the various regulatory agencies that govern sanitation and safety in hospitality operations.

Major Topics

- I. Safe Food Concepts
- II. The Microbiological World
- III. Food Contamination
- IV. Food-borne Illness
- V. Food Purchasing, Receiving, and Storage
- VI. Food Protection in Preparation
- VII. Food Protection in Service
- VIII. HACCP Principles
- IX. Facilities Maintenance and Pest Control

Course Requirements

Grading procedures will be determined by the faculty member and will include: required attendance and four quizzes,

Other Course Information

Final Certification Examination will be taken during the semester. This course is a Hospitality Management elective.