

CUA 116: Sanitation and Safety

This course introduces the basic principles of sanitation and safety in food service operations. Specific topics include microbial contaminants, food allergens and food borne illness, personal hygiene, basic first aid, food management systems, and proper food selection, receiving, storage, and preparation. Special emphasis will be placed on the creation of a HACCP for the safe movement of food through the food service operation and the development of a plan for dealing with customer allergies. At the conclusion of this course students will be prepared to test for ServSafe® Manager certification and certification as an allergen specialist. This course is foundational for all culinary classes. This is a CORE course.

Credits: 3

Lab Hours: 0

Lecture Hours: 3

Prerequisites:

None

Co-Requisites:

None