



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 1310 Food Sanitation
1 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Identify proper safe food handling procedures.
 - a. Identify the critical control points during all food handling processes as a method for minimizing the risk of food-borne illnesses (HACCP system).
 - b. Identify microorganisms that are related to food spoilage and food-borne illnesses; describe their requirements, and describe their method for growth.
 - c. Describe the symptoms common to food-borne illnesses and how these illnesses can be prevented.
 - d. Use acceptable procedures when preparing potentially hazardous food to include time/temperature principles.
 - e. Describe the major reasons for food spoilage and recognize the signs of food spoilage.
 - f. Outline the requirements for receiving, storing, and handling raw and prepared foods.
 - g. Recognize the sanitary design and construction features of food production equipment and facilities.
 - h. Classify the types of cleaners and sanitizers and their use.
 - i. Explain proper handling of food with a potential for allergic reactions.
 - j. Conduct a sanitation self-inspection and identify the modifications necessary for compliance with standards.
 - k. Examine Safety Data Sheets (SDS) and explain their importance in handling hazardous materials.
 - l. Review right to know laws and regulations of the agencies governing sanitation and safety in the foodservice operations.
 - m. Identify food bio-terrorism laws and RFID (bar code) technology and the impact these regulations and technology have on food safety and sanitation.
 - n. Pass the National ServSafe examination with a score of 75% or higher
2. Identify proper hygiene techniques in a culinary environment.
 - a. Identify the critical control points during all food handling processes as a method for minimizing the risk of food-borne illnesses (HACCP system).
 - b. Identify microorganisms that are related to food spoilage and food-borne illnesses; describe their requirements, and describe their method for growth.

- c. Describe the symptoms common to food-borne illnesses and how these illnesses can be prevented.
- d. Practice personal hygiene and health habits.
- e. Classify the types of cleaners and sanitizers and their use.
- f. Explain proper handling of food with a potential for allergic reactions.
- g. Identify the proper methods of waste disposal and recycling.
- h. Describe the appropriate methods for insect and rodent control.
- i. Conduct a sanitation self-inspection and identify the modifications necessary for compliance with standards.
- j. Pass the National ServSafe examination with a score of 75% or higher

These SLOs are/are not approved for experiential credit.

Effective: Fall 2017