

CUL-50 — SERVSAFE FOOD SAFETY

About This Course

C-ID: (C-ID:HOSP 110)

2.00 units

Prerequisite: None

Description: An introduction to the principles of the prevention foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will also take the National Restaurant Association ServSafe examination. 36 hours lecture. (Letter Grade or Pass/No Pass)