

CUA 112: Sanitation, Safety, and Food Service

This course introduces the basic principles of sanitation and safety to food service handling including purchasing, storing, preparation and serving. Specific topics include the dangers of microbial contaminants, food allergens and foodborne illness, safe handling of food, the flow of food, and food safety management systems. At the conclusion of this course students will be prepared to test for ServSafe® certification, which is required for graduation. The content of this course is foundational for all culinary arts lab classes. CORE.

Credits: 2

Transfer Code: Code C

Lab Hours: 0

Lecture Hours: 2

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer