DIETNT-106: Food Service Sanitation

Course Description:

Professional standards and practices in the prevention of food borne illnesses are presented. Students prepare for the National Restaurant Association ServSafe Certification exam.

Total Credits: 2.00

Course Competencies

1. Articulate methods for preventing foodborne illness.
2. Explain personal hygiene practices essential for foodservice employees.
3. List the different methods for preventing accidents and handling crisis.
4. Lay out the flow of food from purchasing, receiving, storing, preparing and service safely.