

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.**