

CULA105N : Food Service Systems: Sanitation

This course is an Introduction to sanitation and public health as related to the food service industry. It also includes potential hazards that may occur in the operation and production of food. Students will be introduced to proper procedures for purchasing, receiving, storage and issuing of perishable and non-perishable foods.

Class Hours 2

Lab Hours 0

Credits 2

Notes

Upon completion of this course students will have the opportunity to become Serv Safe certified.