

# CULN 112 : Sanitation and Safety

**Credits:** 2

**Class Hours:** 2 lecture

**Prerequisites:** Qualified for ENG 106.

**Description:** This course is the study and application of principles and procedures of sanitation and safety in the hospitality industry. This course includes the study of foodborne illnesses, biological hazards, chemical hazards, physical hazards, and cross-contamination as they may occur during the flow of food. An introduction to Hazard Analysis Critical Control Point (HACCP) and other sanitation and safety programs will also be presented. Safety issues and Occupational Safety and Health Administration (OSHA) guidelines and standards will be covered as they apply to the hospitality industry.

**Semester Offered:** Fall

**Course Student Learning Outcomes (CSLOs):**

1. Identify the basic principles of sanitation and safety and be able to apply them to food service operations.
2. Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.