

Prepared by the Department of Business

Date of Departmental Approval: November 5, 2012

Date Approved by Curriculum and Programs: November 14, 2012

Effective: Fall 2012

1. **Course Number: HRM 111**
Course Title: Foodservice Sanitation
2. **Description:** This course provides the future hospitality manager with certification in Applied Foodservice Sanitation from the National Institute for the foodservice industry. A state-mandated certificate is awarded at the successful completion of the National Foodservice exam.
3. **Student Learning Outcomes:** Upon successful completion of this course, students are able to do the following.
 - Describe an environment for providing safe food
 - Identify forms of food contamination including viruses and bacteria
 - Explain methods required to be a safe food handler
 - Describe the flow of food from purchasing, to receiving, to preparation, and to service
 - Describe food safety management systems including pest management, cleaning, and sanitizing
 - Identify common food allergens
 - Pass the national examination with a grade of 75 percent or higher
4. **Credits:** 1 credit
5. **Satisfies General Education Requirement:** No
6. **Prerequisite:** None
7. **Semester Offered:** Fall
8. **Suggested General Guidelines for Evaluation:** Students are evaluated using quizzes, homework, and a national examination. Students must pass the national examination with a grade of 75 percent or better to pass the course.
9. **General Topical Outline:** (Optional)