

Date Prepared: July 25, 2000

COURSE OUTLINE

New Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 115 **CREDIT HOURS:** 1
2. **COURSE TITLE:** Food Service Managers Sanitation Certification
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Presents an accelerated survey of principles and applications of sanitary food service, designed to promote the skills of managers in food service establishments licensed by the Commonwealth of Virginia. Upon successful completion of the course, a certificate of achievement is awarded by the National Restaurant Association Educational Foundation and the student's name is entered in the Foundation Registry. Lecture 1 hour per week.
5. **CONTENT:** (Major Headings)
 - a. A study of legal and moral responsibilities of management to ensure a sanitary and safe environment in a food service operation.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to:

- a. Discuss the expectations of a food service establishment's clientele and the legal and moral responsibilities of a food service permit holder to his or her public and staff.
- b. Discuss the negative financial impact of unsafe food handling.
- c. Discuss the nature of microorganisms, and their impact upon the food service establishment.
- d. Identify opportunities for contamination and the causal relationship between contamination and foodborne illness.
- e. Discuss the biological, chemical and physical hazards to food.
- f. Discuss the generation and control of foodborne microbiological pathogens.
- g. Identify naturally poisonous foods.
- h. Discuss the introduction of foodborne contaminants other than microbiological agents, to include chemicals and poisons, additives and preservatives, poisonous metal, and physical contaminants.
- i. Discuss the profile and habits of a safe foodhandler.
- j. Integrate food safety principles and techniques through HACCP programs, so as to create multiple barriers to contamination and foodborne illness.
- k. Discuss sanitary techniques, to include procurement from approved food sources, regulatory

inspections and standards for food supplied to commercial establishments, receiving and storage, preparation, holding and service, and leftover recycling.

- l. Discuss the elements of sanitary facilities and equipment, including layout and design, utilities, lighting, ventilation and waste management.
- m. Discuss the technical aspects of cleaning and sanitizing.
- n. Organize and develop a cleaning program.
- o. Discuss the hazards presented by pests and vermin, and identify control procedures based upon integrated pest management principles.
- p. Discuss crisis management principles.
- q. Identify regulatory and advisory agencies that safeguard the public's health by supervising and regulating the procurement and service of food and beverage.
- r. Develop an employee sanitation training program.