Date Prepared: June 10, 1999

COURSE OUTLINE

___ New _X_ Revised Effective Date: _Spring 2000_

1. **COURSE PREFIX NUMBER**: HRI 260 **CREDIT HOURS**: 1

2. **COURSE TITLE**: HACCP Applications for Culinarians

3. **PREREQUISITES**: HRI 159 or program head approval

4. **RATIONALE:** Focuses on managing risk in food handling through application of HACCP principles in a foodservice setting. Lecture 1 hour per week.

5. **CONTENT**:

   This course consists of a review of foodborne illness and an applied study of HACCP. Students will review changes in American dining habits that jeopardize food safety, review Annex 5 of the current FDA Food Code for an overview of federal government food safety guidelines, and practice application of these guidelines using the HACCP methodology.

6. **GENERAL COURSE OBJECTIVES**:

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

   a. Summarize major hazards to food (in a foodservice setting).
   b. Identify core concepts of HACCP.
   c. Analyze menu items for risk and identify critical control points and critical limits for food handling.
   d. Brainstorm appropriate corrective actions for critical limits not met.
   e. Create and manage a HACCP documentation system appropriate to menu items.