

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 108 – Foodservice Sanitation

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: none

Co-requisites: none

Course Description: Introduces techniques for safe food handling including microbiology, preventing foodborne illnesses, maintenance of safe facilities and training foodservice employees. Industry Certification.

General Education Status:

Credits: 3.0

Lecture Hours: 3.0

Lab Hours: 0

Learning Outcomes:

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

1. identify key practices that ensure food safety.
2. develop a HACCP (Hazard Analysis Critical Control Point) plan tailored for any foodservice operation.
3. train foodservice employees on food sanitation and safety.
4. prepared to complete the National Restaurant Association ServSafe® exam

Course Content Areas:

The study of food safety and the prevention of foodborne illnesses in foodservice operations. ServSafe® certification exam provided.