

# St Cloud Technical and Community College

## CULN 1225: Servsafe Certification

### A. COURSE DESCRIPTION

Credits: 1

Lecture Hours/Week: 1

Lab Hours/Week: \*.\*

OJT Hours/Week: \*.\*

Prerequisites: None

Corequisites: None

MnTC Goals: None

This course provides a working knowledge of safe food handling, personal hygiene, food-borne illnesses, HACCP procedures. This course is designed to prepare students for the State of MN food management certificate examination.

Student Learning Outcomes:

- \* Identify and understand food-borne illnesses.
- \* Understand proper sanitation techniques.
- \* Practice good personal hygiene methods.
- \* Successfully pass state food safety tests.

**B. COURSE EFFECTIVE DATES:** 10/21/2003 - Present

### C. OUTLINE OF MAJOR CONTENT AREAS

None

### D. LEARNING OUTCOMES (General)

None

### E. Minnesota Transfer Curriculum Goal Area(s) and Competencies

None

### F. LEARNER OUTCOMES ASSESSMENT

As noted on course syllabus

### G. SPECIAL INFORMATION

None noted