

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