

# Minnesota

## Articulated College Credit Agreement

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### Articulated College Credit Agreement

Through Articulated College Credit, specific college curriculum learning outcomes and assessments are embedded in participating high school career and technical education (CTE) programs as specified in this agreement. Relevant knowledge, skills, and standards are taught by qualified CTE high school instructor(s) in one or more high school courses. ACC is awarded if the student meets the college equivalency standards and later enrolls in the college(s) listed below requiring the course in a specific program.

<b>Agreement Name</b>	<b>Sanitation and Safety</b>
<b>Agreement Reviewed/Revised</b>	<b>2024 – 2025</b>

**These credits are valid for students in grades 9-12 for 5 years from the completion of this course.**

Colleges	College Courses	College Programs	ACC
Hennepin Technical College	CULA1117 – Sanitation and Safety	<ul style="list-style-type: none"> <li>• Culinary Arts (A.A.S. – 65 cr.)</li> <li>• Culinary Entrepreneur (A.A.S. – 60 cr.)</li> <li>• Culinary Assistant (Occ. Cert. – 17 cr.)</li> <li>• Culinary &amp; Food Truck Entrepreneur (Occ. Cert.–30 cr.)</li> <li>• Culinary Manager (Occ. Cert. – 18 cr.)</li> <li>• Baking &amp; Pastry Entrepreneur (A.A.S. – 60 cr.)</li> <li>• Baking &amp; Pastry Entrepreneur (Occ. Cert. - 20 cr.)</li> </ul>	2 of 2 credits

### Course Description

Students are introduced to the basic principles of sanitation and safety and how to apply them to food service operations. This course reinforces personal hygiene habits and food handling practices that protect the health of the consumer. The culmination of the course is the Food Manager Certification exam.

## Course Outcomes

100% of the curriculum learning outcomes will be covered in the high school course(s) by qualified CTE high school instructor(s).

The following outcomes will be addressed in the course:

- Define the fundamentals of good personal hygiene.
- Identify microorganisms that are related to food spoilage and food-borne illnesses.
- Identify the seven HACCP (Hazard Analysis Critical Control Point) Principles and the critical control points during all food handling processes as a method for minimizing the risk of foodborne illness.
- Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
- Define common causes of typical accidents and injuries in the food service industry and outline a safety management program.
- Explain Safety Data Sheets (SDS) and their requirements in handling hazardous materials.

## Course Assessments

- Successful completion of the course with an 80% or better.
- **Pass the Serv Safe Manager Exam within one year of enrolling in the college program.**

## SPECIAL REQUIREMENT FOR ARTICULATED COLLEGE CREDIT

No articulation college credit is awarded if the Serv Safe Manager certificate is older than one year.

### Required Industry-Recognized Certification – High School

Certificate/Assessment	Vendor	Other Information
SERV Safe Manager	National Restaurant Association Education Foundation	<a href="http://www.servsafe.com">www.servsafe.com</a>