

**SANITATION IN FOOD SERVICE OPERATIONS  
(BATES TECHNICAL COLLEGE)  
ARTICULATION**

**Pierce County Careers Connection  
Dual Credit Articulation Agreement**

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Upon completion of a full year of high school or equivalent to the following competencies:

- **PROVIDING SAFE FOOD**
  - Dangers in Food born Illness
    - Food borne illness outbreak
    - Cost of food bourn illness
    - Population at high risk
  - Preventing Food Born Illness
    - Potential hazards
    - How food becomes unsafe
    - Prevention practices
  - Managers Responsibilities
- **The Micro world**
  - Microbial Contaminants
    - Pathogens
    - Toxins
  - Bacteria, Virus, Fungi
  - Infection- Intoxication
  - Technological Advancements
- **Contamination-Food borne Illness**
  - Types of Contamination
    - Chemical
    - Physical
- **Food Allergies**
  - Types
  - Prevention
- **Safe Food Handlers**
  - Food Handlers
    - How food handlers contaminate food
    - Diseases not transmitted through food
- **Personal Hygiene**
  - Managements Role
    - Policies
    - Job assignments
- **Flow of Food**
  - Cross Contamination
  - Time Temperature Control
  - Monitoring
- **Flow Purchasing Receiving**
  - Suppliers
  - Inspection Procedures
  - Receiving
    - Fish/Seafood
    - Meats/Poultry
    - Dairy/Eggs
- **Flow of Food Storage**
  - Storage Guidelines
  - Storage Types & Technology
  - Specific Foods
    - Fish/Seafood
    - Meats/Poultry
    - Dairy/Eggs
- **Flow of Food Preparation**
  - Thawing Food
  - Preparing Food
  - Cooking Food
  - Cooling Food
  - Reheating Food
- **Flow of Food Service**
  - Holding Food
    - With temperature control
    - Without temperature control
  - Serving Food
    - Kitchen staff
    - Servers
  - Off Site Service
- **Food Safety Management System**
  - Safety Program
  - HACCP
  - Crises Management
- **Sanitary Facilities & Equipment**
  - Sanitary Design
    - Layout
    - Plan Review
    - Construction materials
  - Equipment
  - Utilities
- **Cleaning and Sanitizing**
  - Cleaning and Sanitizing
  - Wash ware
  - Cleaning Equipment
  - Cleaning Premises
  - Storage of wash ware and equipment
  - Hazardous Materials

- Pest Management
  - Integrated Pest Management Program
  - Identifying Pest
  - Pest Control Operator
  - Treatment and Control Measures
  
- Food Safety Regulations
  - Food Inspections
  - Government Regulatory System
    - USDA
    - FDA – food code
    - State
    - Local

- Inspection Process
- Regulatory Process
  
- Employee Training
  - Food Safety Training
  - Effective Training
  - Developing Training
  - Conducting Training

\* Students must earn a 80% or better on the SERVSAFE exam

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**A student earning a “B” grade or better may earn college credit at the following college:**

<u>College</u>	<u>Course</u>	<u>Credits</u>
Bates Technical College 0854	CARTS 102	2