

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

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

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

A student earning a “C” 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