A. COURSE DESCRIPTION

Credits: 2
Lecture Hours/Week: 2
Lab Hours/Week: *
OJT Hours/Week: *
Prerequisites: None
Corequisites: None
MnTC Goals: None

Food Safety introduces the student to the biological, chemical, and environmental variables that may compromise the safety of the food supply in homes and commercial dining. Students will learn common food hazards and interventions to assure food safety. Students will demonstrate competence in ServSafe principles. (Prerequisite: MEDS1110) (2 credits: 2 lecture/0 lab)

B. COURSE EFFECTIVE DATES: 05/22/2018 - Present

C. OUTLINE OF MAJOR CONTENT AREAS

D. LEARNING OUTCOMES (General)

1. Identify and discuss at least three environmental factors that could damage the quality and/or safety of the food supply in a home
2. Identify and discuss as least three biological factors that could damage the quality and/or safety of the food supply in a home
3. Compare and contrast signs and symptoms, etiology and treatment of the food related illnesses
4. Identify the safety zone for temperatures in cooked beef, pork, poultry and dairy products
5. Discuss variables that must be present for food contamination or spoilage to occur
6. Identify population groups at greatest risk for food born illness
7. Discuss conditions in the home that increase risk for food borne illness to occur

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

None

F. LEARNER OUTCOMES ASSESSMENT

As noted on course syllabus

G. SPECIAL INFORMATION

None noted