

Minnesota State College Southeast

HSPM 2110: Culinary Operations/Food Safety

A. COURSE DESCRIPTION

Credits: 3

Lecture Hours/Week: 3

Lab Hours/Week: *.*

OJT Hours/Week: *.*

Prerequisites: None

Corequisites: None

MnTC Goals: None

Serve Safe Certification: This program complies with the Minnesota Food Code. It provides food service managers with the knowledge needed to implement a comprehensive food safety program. The course includes knowledge of food safety principles and methods of sharing these principles with other food service employees. In addition, this course covers basic food service operations including catering and cafeteria, restaurant operations, menu design/planning, menu pricing, menu product knowledge, recipe costing, staffing, and current culinary trends. (Prerequisite: none) (3 credits: 3 lecture/0 lab)

B. COURSE EFFECTIVE DATES: 04/02/2018 - Present

C. OUTLINE OF MAJOR CONTENT AREAS

1. Basic Food Safety
2. Personal Hygiene
3. Cross-contamination and Allergens
4. Time and Temperature
5. Cleaning and Sanitation

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