

Sanitation & Food Safety 130 - Fact Sheet

LESSON 1

Topic: Food Safety Challenge – An Overview

Goal: *An overview describing foodborne diseases and causes, highly susceptible populations, the inspection process, and the food service manager's responsibilities*

LESSON 2

Topic: Microbiology of Food Borne Illness

Goal: *To provide an understanding of microorganisms and how to prevent foodborne illnesses.*

LESSON 3

Topic: Employee's role in Safe Food Handling

Goal: *To provide an understanding of how food service employees can contaminate food.*

LESSON 4

Topic: Practicing Safe Food Handling

Goal: *To develop a working knowledge of safe and sanitary procedures used in food service operations.*

LESSON 5A

Topic: Cleaning and Sanitizing Principles

Goal: *To provide an understanding of the importance of maintaining an effective cleaning and sanitizing program in a food service operation.*

LESSON 5B

Topic: Facility Management

Goal: *To have a basic understanding of the importance of having established pest control, accident prevention and crisis management programs.*