

CULINARY ARTS: SERVSAFE® MANAGEMENT (20 Hours)

Course No.: 77-15-90

COMPETENCY CHECKLIST

Student Name _____

Teacher Name _____ School Site _____

Start Date _____ Completion Date _____ Certificate Date _____

Teacher Signature _____ Student Signature _____

(Signatures verify completion of course competencies)

A. ORIENTATION AND SAFETY (1 hr)

- _____ 1. Describe scope and purpose of course
- _____ 2. Course content as part of Linked Learning
- _____ 3. Classroom policies and procedures
- _____ 4. First aid and emergency procedures
- _____ 5. Occupations in field that impact culinary arts
- _____ 6. Opportunities available for gender equity
- _____ 7. Impact of EPA legislation on industry
- _____ 8. Demo use of the MSDS as it applies to field
- _____ 9. Purpose of Cal/OSHA & its laws
- _____ 10. Responsibilities for a safe workplace
- _____ 11. Pass safety test with 100% accuracy

B. PROVIDING SAFE FOOD (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Identify/discuss food safety concerns
- _____ 3. ID hazardous food/foodborne illnesses

C. THE MICROWORLD (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Foodborne intoxication/infections/toxins
- _____ 3. Identify listed factors related to microworld

D. CONTAMINATION AND FOOD ALLERGENS (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Identify listed factors /concerns

E. THE SAFE FOOD HANDLER (2 hr)

- _____ 1. Identify safe food handling procedures
- _____ 2. Demo safe food handling

F. THE FLOW OF FOOD: AN INTRODUCTION (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Preventing food-borne illnesses
- _____ 3. Demo safe temperature/food handling

G. THE FLOW OF FOOD: PURCHASING, RECEIVING, AND STORAGE (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Approved food sources/accept & reject criteria
- _____ 3. ID temperature requirements for food storage

H. THE FLOW OF FOOD: PREPARATION (1 hr)

- _____ 1. Define thawing
- _____ 2. Identify temperature/time requirements
- _____ 3. Consumer risks: raw or undercooked food
- _____ 4. Demo safe food preparation

I. THE FLOW OF FOOD: SERVICE (1 hr)

- _____ 1. Identify principles when serving food safely
- _____ 2. Demo procedures used in serving food safely

J. FOOD SAFETY MANAGEMENT SYSTEMS (2 hrs)

- _____ 1. Identify food safety management systems
- _____ 2. Cooperating with regulatory agencies
- _____ 3. Implement a food safety management system

K. SANITARY FACILITIES AND EQUIPMENT (2 hrs)

- _____ 1. Principles of sanitation standards/equipment
- _____ 2. Maintaining sanitary facilities/equipment

L. CLEANING AND SANITIZING (2 hrs)

- _____ 1. Self-inspection/regulatory agency inspections
- _____ 2. Demo cleaning/sanitizing/dishwashing

M. INTERGRATED PEST MANAGEMENT (1 hr)

- _____ 1. Importance of the IPM Program and PCO
- _____ 2. Demo procedures to manage/control pests

N. FOOD SAFETY REGULATION & STANDARDS (2 hrs)

- _____ 1. Identify regulatory agencies/standards
- _____ 2. Demo food service operations procedures

O. EMPLOYEE FOOD SAFETY TRAINING (1 hr)

- _____ 1. Identify providers of food safety training
- _____ 2. Demo effective/regular employee training