

**J. Sargeant Reynolds Community College**  
**Course Content Summary**

**Course Prefix and Number:** HRI 115

**Credits:** 1

**Course Title:** Food Service Managers Sanitation Certification

**Course Description:** Presents an accelerated survey of principles and applications of sanitary food service, designed to promote the skills of managers in food service establishments licensed by the Commonwealth of Virginia. (Upon successful completion of the course, a certificate of achievement is awarded by the Educational Foundation of the National Restaurant Association, and the student's name is entered in the Foundation Registry.) Lecture 1 hour per week.

**General Course Purpose:**

**Course Prerequisites and Co-requisites:**

None

**Student Learning Outcomes:**

Upon completing the course, the student will be able to

- a. Discuss the expectations of a food service establishment's clientele and the legal and moral responsibilities of a food service permit holder to his or her public and staff;
- b. Discuss the negative financial impact of unsafe food handling;
- c. Discuss the nature of microorganisms and their impact upon the food service establishment;
- d. Identify opportunities for contamination and the causal relationship between contamination and foodborne illness;
- e. Discuss the biological, chemical, and physical hazards to food;
- f. Discuss the generation and control of foodborne microbiological pathogens;
- g. Identify naturally poisonous foods;
- h. Discuss the introduction of foodborne contaminants other than microbiological agents, to include chemicals and poisons, additives and preservatives, poisonous metal, and physical contaminants;
- i. Discuss the profile and habits of a safe food handler;
- j. Integrate food safety principles and techniques through HACCP programs, so as to create multiple barriers to contamination and foodborne illness;
- k. Discuss sanitary techniques, to include procurement from approved food sources, regulatory inspections, and standards for food supplied to commercial establishments, receiving and storage, preparation, holding and service, and leftover recycling;
- l. Discuss the elements of sanitary facilities and equipment, including layout and design, utilities, lighting, ventilation and waste management;
- m. Discuss the technical aspects of cleaning and sanitizing;
- n. Organize and develop a cleaning program;

- o. Discuss the hazards presented by pests and vermin, and identify control procedures based upon integrated pest management principles;
- p. Discuss crisis management principles;
- q. Identify regulatory and advisory agencies that safeguard the public's health by supervising and regulating the procurement and service of food and beverage; and
- r. Develop an employee sanitation-training program.

**Major Topics to Be Included:**

- a. Legal and moral responsibilities of a food service permit holder
- b. Financial impact of unsafe food handling
- c. Biological, chemical, and physical hazards to food
- d. Microorganisms and foodborne contaminants other than microbiological agents
- e. Naturally poisonous foods
- f. Contamination and foodborne illness
- g. Food safety principles and techniques
- h. Cleaning and sanitizing
- i. Pest management
- j. Crisis management principles
- k. Sanitation training for employees
- l. Elements of sanitary facilities and equipment
- m. Regulatory and advisory agencies for procurement and food/beverage service

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