

Food Safety and Sanitation P (H7512L)

Recommended Prerequisite	Meets the SDUHSD Graduation Requirement	Full Year or Semester/ Quarter Class	Meets the UC/CSU A-G Requirement
NA	Practical Art or Elective	Semester / Quarter	G - Elective

This course covers the principles and practices of food safety and sanitation that are essential in the hospitality industry for the protection and well-being of staff, guests and customers. The course provides a systems approach to sanitation risk management and the prevention of food contamination by emphasizing the key components of the Hazard Analysis Critical Control Point (HACCP) food safety system. After successful completion of this course, students are prepared to meet the requirements of state and national certification exams.