

SAFE FOOD PREPARATION AND FOOD SERVICE, CERTIFICATE OF COMPLETION

Requirements

The completion of Safe Food Preparation and Food Service will prepare students for entry level employment in the food service industry. This program emphasizes food safety in temperature controls, proper personal hygiene and proper storage procedures, including proper cleaning and sanitizing regulation. Prepares students for the California Food Handlers Certification.

There are no prerequisite requirements for this program, and courses are open to all students.

Code	Title	Units
CAV NC013	Safe Food Preparation and Serving, Module I	0
CAV NC014	Safe Food Preparation and Serving, Module II	0

Learning Outcomes

1. Describe the steps entailed in safe food handling
2. Demonstrate all the necessary procedural steps required for safe food preparation
3. Identify food that requires special handling
4. Describe procedures required to comply with food-safety regulations