
Student Name

High School or Vocational Center

COMPETENCY RECORD FOR ARTICULATION

Baker College

Please check below each skill the student has mastered with a minimum of 80 percent accuracy or with an A or B grade.

CUL 131: SANITATION

| Task | Satisfactory | Unsatisfactory |
|--|---------------------|-----------------------|
| 1. Identify the critical control points during all food handling processes as a method for minimizing the risk of food-borne illnesses (HACCP system). | | |
| 2. Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements, and describe their method for growth. | | |
| 3. Describe the symptoms common to food-borne illnesses and how these illnesses can be prevented. | | |
| 4. Practice personal hygiene and health habits. | | |
| 5. Use acceptable procedures when preparing potentially hazardous food to include time/temperature principles. | | |
| 6. List the major reasons for food spoilage and recognize the signs of food spoilage. | | |
| 7. Outline the requirements for receiving, storing, and handling raw and prepared foods. | | |
| 8. Recognize the sanitary design and construction features of food production equipment and facilities. | | |
| 9. Classify the types of cleaners and sanitizers and their use. | | |
| 10. Identify the proper methods of waste disposal and recycling. | | |
| 11. Describe the appropriate methods for insect and | | |

| Task | Satisfactory | Unsatisfactory |
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| rodent control. | | |
| 12. Conduct a sanitation self-inspection and identify the modifications necessary for compliance with standards. | | |
| 13. Describe the appropriate use of fire extinguishers used in the foodservice area. | | |
| 14. Examine Material Safety Data Sheets (MSDS) and explain their importance in handling hazardous materials. | | |
| 15. Review laws and regulations of the agencies governing sanitation and safety in the foodservice operations. | | |
| 16. Successfully pass the National ServSafe examination with a score of 75% or higher. | | |

Teacher signature _____ Date _____