
Student Name

High School or Vocational Center

COMPETENCY RECORD FOR ARTICULATION

Baker College of Muskegon

To successfully complete this course, all performance objectives must be fulfilled with a minimum score of 80%. This will be determined through testing and lab projects.

CUL 131A SANITATION

Task	Satisfactory	Unsatisfactory
Identify the critical control points during all food handling processes as a method for minimizing the risk of food-borne illnesses (HACCP system).		
Identify microorganisms which are related to food spoilage and food-borne illnesses; describe their requirements, and describe their method for growth.		
Describe the symptoms common to food-borne illnesses and how these illnesses can be prevented.		
Practice personal hygiene and health habits.		
Use acceptable procedures when preparing potentially hazardous food to include time/temperature principles.		
List the major reasons for food spoilage and recognize the signs of food spoilage.		
Outline the requirements for receiving, storing, and handling raw and prepared foods.		
Recognize the sanitary design and construction features of food production equipment and facilities.		
Classify the types of cleaners and sanitizers and their use.		
Identify the proper methods of waste disposal and recycling.		
Describe the appropriate methods for insect and rodent control.		
Conduct a sanitation self-inspection and identify the modifications necessary for compliance with standards.		
Describe the appropriate use of fire extinguishers used in the foodservice area.		
Examine Material Safety Data Sheets (MSDS) and explain their importance in handling hazardous materials.		

Task	Satisfactory	Unsatisfactory
Review laws and regulations of the agencies governing sanitation and safety in the foodservice operations.		
Successfully complete and pass the ServeSafe Standardized Sanitation Certificate Test.		

Teacher signature _____ Date _____