



Student Name \_\_\_\_\_

School / Training Facility \_\_\_\_\_

**ARTICULATION COMPETENCY RECORD  
Baker College**

Please check below each skill the student has mastered with a minimum of 80 percent accuracy.

**CUL131B Food Safety**

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 rodent control.		
12.	Conduct a sanitation self-inspection and identify the modifications necessary for compliance with standards.		
13.	Identify proper training methods, training needs, and how to conduct a training session.		
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 \_\_\_\_\_