

HTM 19100: Sanitation and Health in Foodservice, Lodging, and Tourism

Course Description

This course introduces students to the foodservice component of the Hospitality and Tourism industry and explores food safety and other health related issues. Application of sanitation principles in restaurants, hospitals, schools, hotels, cruise ships, airlines, and international travel are covered. Students must pass a National Sanitation Certification Examination to receive credit.

Restrictions:

Must be enrolled in one of the following Majors:

Family & Consumer Science Education

Foods & Nutrition in Business

Hospitality and Tourism Management

Course Objectives

At the completion of the course the student will be able to:

Identify the causative agents and characteristics of food-borne illnesses associated with foodservice, hotel, and tourism operations.

Develop a basic understanding of systems and management needed for maintaining safety and quality of food products.

Given information concerning an outbreak of food-borne illness, describe contributing factors and develop a plan to prevent it from reoccurring.

Describe the role and responsibilities of federal and state governments, local regulatory agencies, the foodservice industry, and foodservice managers in promoting and maintaining consumer food safety.

Describe the impact that foodservice operations have on the environment and what they can do to minimize their impact.

Describe additional health issues relevant to the foodservice, lodging and travel industries (blood borne pathogens, for example) and how these industries should minimize the spread of illness through their operations.

Describe how to effectively communicate with government agencies and the general public as part of normal operations and during crisis management.

Describe the history and current state of the foodservice industry.