

Course Syllabus

Course Title: Food Protection Management Certification

Course Description:

Certified Food Service Managers--State Approved Course. This course is designed for those involved in the management, preparation and serving of food to the public. Course topics will include the risks associated with microorganisms in the preparation, cooking, cooling, serving and storing of food, personal hygiene, cleaning and sanitation. Crisis management, pest control, accident prevention, sanitation regulations and standards, and the elimination of undesirable conditions will all be discussed.

Course Prerequisite(s):

None

Course Objectives:

1. Know food borne diseases
2. Have overview of regular HACCP inspections
3. Know what and why the Health Dept. regulates
4. Self-evaluate and upgrade their facility
5. Know three major factors of food handling

Textbook Recommended(s): optional

ServSafe Coursebook, 2nd. Ed;
Education Foundation; ISBN: 0471237116

Lessons:

- Session 1: Distribution of Materials
Registration: Fill in forms
Overview of why training is necessary
Program classroom policies and procedures
- Session 2: Sanitation standards
Texas Food Establishment Regulation (TFER) new standards
Grandfathering under TFER
New inspection forms
- Session 3: Food Borne Disease: Description, causes and prevention
Biological, physical and chemical contamination
Protection of food--the causes of unsafe foods, metal stem thermometers, time and temperatures
- Session 4: Session 3 topics continued
- Session 5: Food Service Personnel and Sanitation
Personal hygiene
Food handling practices
- Session 6: Management and Food Safety
Motivation for a management plan on food safety
Management and employee training
Developing a self-inspection program

Managing the flow of food through an operation to insure food safety
(HACCP) Exam