

# CUSC-100 : Food Safety

An introduction to food production practices governed by changing federal and state regulations. Topics to be covered include prevention of foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. At the conclusion of the course, students will take the National Restaurant Association ServSafe® examination for certification.

**Credits** 1.5

**Prerequisite or Corequisite**

ServSafe Exam ([CUSC-100A](#)).