

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: SAFETY, SANITATION, AND EQUIPMENT

Code No.: FDS 127

Program: CHEF TRAINING

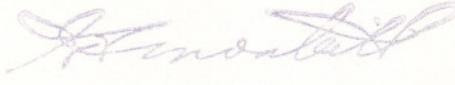
Semester: ONE

Date: SEPTEMBER 1988

Author: \_\_\_\_\_

New: \_\_\_\_\_ Revision: \_\_\_\_\_

APPROVED:

  
\_\_\_\_\_  
Chairperson

Sept '88  
Date

COURSE LENGTH: 15 hours

OBJECTIVES: To provide the student with an understanding of sanitation and safety practices required in the Industry.

- Personal Hygiene
- Display a Basic Knowledge of the First Aid
- Cleaning and Maintenance
- Communicable Disease - Food Borne Diseases
- Prevent Causes of Food Poisonings
- Maintain Correct Temperature Control
- Control Pests and Rodents
- Detergents and Pesticides
- Kitchen Safety
- Public Health Act - Sanitation Code
- Proper Pot and Dishwashing Methods

(Cleaning sheet from lab; will be averaged in with sanitation mark)

TESTING DATES: October 11, 1988  
November 15, 1988  
December 13, 1988

At the end of Sanitation, everyone will be required to write the test set by National Sanitation Training Program.