



## HOSPN 602 - Food Handler - Food Safety Certification Course Outline

Approval Date: 12/14/2017

Effective Date: 06/01/2018

### SECTION A

**Unique ID Number** CCC000592397

**Discipline(s)** Culinary Arts/  
Restaurant Management

**Division** Career Education and Workforce Development

**Subject Area** Hospitality-Noncredit

**Subject Code** HOSPN

**Course Number** 602

**Course Title** Food Handler - Food Safety Certification

**TOP Code/SAM Code** 1306.30 - Cooking and Related Culinary Arts, General\* / C - Occupational

**Rationale for adding this course to the curriculum** This course is an adaptation of existing fee-based courses in NVC's Small Business Development Center (SBDC) and appropriated specifically for pre-college / pre-credit program adult students. This course is designed for career and college preparation and can be offered in part to the AEBG Consortium (Career Success Network).

**Cross List** N/A

**Typical Course Weeks** 1

**Total Instructional Hours**

#### Contact Hours

**Lecture** 3.00

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

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**Total Contact Hours** 3.00

**Open Entry/Open Exit** No

**Maximum Enrollment**

**Grading Option** Non-credit Course

**Distance**  
**Education Mode of** On-Campus  
**Instruction**

**SECTION B**

**General Education Information:**

**SECTION C**

**Course Description**

**Repeatability** May be repeated 0 times

**Catalog** Completion of the course will give you a better understanding of what causes  
**Description** food-borne illnesses and what you can do to help prevent them. Food handlers must maintain a valid Food Handler Card for the duration of employment. The cards are valid throughout most of the state including Napa & Sonoma County. Certification is valid for three years from issuance. Each food facility must

**Typical classroom assessment techniques**

Standardized instrument objectively measuring student knowledge -- Written test provided by third party agency for certification.

Non-credit Course

**6. Assignments:** State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

- A. Reading Assignments
- B. Writing Assignments
- C. Other Assignments
- None

**7. Required Materials**

**A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.**

**B. Other required materials/supplies.**

Food Handlers Workbook

**8. CB Codes**

**CB04 Credit Status:**

N - Noncredit

**CB08 Basic Skills Status:**

N - Not Basic Skills

**CB10 Course COOP Work Exp-EDP)BJT&T**