

Richard N. Slawson SE Occupational Center

CERTIFICATE OF COMPLETION

Presented to

ERIN ANTHONY HOLQUIN

has successfully demonstrated competency in the skills taught in

CULINARY ARTS: SERVSAFE MANAGEMENT

Course # : 77 - 15 - 90

Course Hours: 2

This competency-based course provides students with project-based learning experiences in restaurant food management. Technical instruction includes an orientation and general workplace safety policies and procedures. Emphasis is placed on the following ServSafe® Management topics: providing safe food; the microworld; contamination and food allergens; the safe food handler; the flow of food: introduction; the flow of food: purchasing, receiving, and storage; the flow of food: preparation; the flow of food: service; food safety management systems; sanitary facilities and equipment; cleaning and sanitizing; integrated pest management; food safety regulations and standards; and employee food safety training. The competencies in this course outline are aligned with the California High School Academic Content Standards and the California Career Technical Education Model Curriculum Standards.

Instructor

January 19, 2019

School Administrator