

**C E R T I F I C A T E O F C O M P L E T I O N**

*Presented to*

**EMANANTHONY HOLQUIN**

has successfully demonstrated competency in the skills taught in

**CULINARY ARTS: SERVSAFE MANAGEMENT**

**Course #:** 77-15-90

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.

**Course Hours:** 2

*Emmanuel Holquin*

Instructor

January 19, 2019

*School Administrator*

School Administrator