
FOOD SCIENCE

FOS 2201, Food Service Sanitation and Safety Food Service Sanitation and Safety

2 hrs., 2 crs.,

(Offered fall and spring). Designed to develop an understanding of the basic principles of sanitation and safety in order to maintain a safe and healthy environment for the consumer in the food industry. Includes the laws and regulations related to safety, fire, and sanitation and adherence to them in the food service operation.