

OBJECTIVES

Chapter 1

Identify significant events or achievements throughout history which contributed to food safety principles, food science, and food law.

Chapter 2

Given a food safety or sanitation term, select or match the term with its correct definition.

Identify the eight most common factors associated with causing foodborne illness outbreaks (FBIO) IAW the Centers for Disease Control (CDC).

Identify the responsibilities of the Installation Food Advisor (IFA), a Person-in-Charge (PIC), the Preventive Medicine (PM) Activity, the Veterinary Services Activity, the Department of Public Works (DPW) and the Installation Commander as they relate to Foodservice activities on an installation.

Identify the chemical, physical or biological hazards associated with foods.

Identify the three layers of protection associated with preventing foodborne illness.

Identify symptoms or situations that would preclude food service employees from food handling duties.

Identify health standards, personal hygiene practices, handwashing procedures, and personal hygiene standards for food service employees.

Identify proper time and temperature discipline and practices to ensure food safety during cooking, holding, serving, thawing, cooling, and reheating.

Identify the proper use of chemical cleaners and sanitizers and the 3 compartment sink method during cleaning and sanitizing operations.

Chapter 3

Identify potentially hazardous food (PHF) characteristics and exceptions.

Given a list of foods and characteristics, select the PHF.

Describe the prerequisites for the occurrence of foodborne illness.

List the eight most common factors involved in foodborne illness outbreaks.

List and discuss the seven principles used in the application of a HACCP program.

Chapter 4

Given a food processing or preservation method, identify the elements of the method and why it is effective.

Given a situation, identify the proper food handling procedures to ensure safe preparation of food.

Chapter 5

Given a situation, identify the temperature, approved source and other receipt inspection requirements.

Identify proper handling, preparation and storage requirements to prevent the contamination of food after receipt.

Identify proper time and temperature discipline and practices to ensure food safety during cooking, holding, serving, thawing, cooling, and reheating.

Chapter 6

Identify the duties, responsibilities and training requirements of the Person-in-Charge (PIC) and foodservice employees in a foodservice operation.

Chapter 7

Given a description or characteristic of a microorganism type, identify the type, the illness it causes and the prevention or control measures that can be implemented to prevent foodborne illness.

Identify the four distinct microbial growth phases and the factors and conditions that affect microbial growth.

Identify potentially hazardous food (PHF) characteristics and exceptions.

Given a list of foods and characteristics, select the PHF.

Chapter 8

Identify the onset time, symptoms, foodborne diseases and food categories associated with pathogenic microorganisms.

Chapter 9

Identify preventive and corrective measures and techniques for controlling insects, rodents and pests in foodservice operations.

Identify characteristics of insects, rodents and pests commonly found in foodservice operations.

Identify responsibilities for pest control measures in garrison and in field environments.

Select measures that may be employed as preventive measures for controlling pests in foodservice operations or food storage facilities.

Select measures that may be employed as corrective measures for controlling pests in foodservice operations or food storage facilities.

Chapter 10

Identify proper handling, preparation and storage techniques practiced in field feeding operations.

Identify the proper set-up, use and maintenance of equipment in field feeding operations.

Chapter 11

Identify the common steps in the investigation of a foodborne illness outbreak.

Identify the actions that need to be taken to develop a foodborne disease surveillance program.

Chapter 12

Identify the responsibilities, steps and resources required for performing food vulnerability assessments.