

Food Service

FOS 112 Food Service Sanitation & Safety (0.5 credit, 0.5 lecture, 0 lab)

A study of personal hygiene and the principles involved in maintaining sanitary standards necessary to comply with regulations for a food service operation. May be repeated three times.

FOS 199 Food Service Refresher (0.5 credit, 0.5 lecture, 0 lab)

A short continuing education course for certified food service managers and food handlers designed to cover the Illinois Public Health “core curricular” areas required under the Illinois Food Service Sanitation Code 750.551 (c) (1) (C). May be repeated three times. **Pre-Requisite:** Illinois Food Service Sanitation Manager Certificate (FSSMC).