



HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT

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CLASSES AT A GLANCE

HITM Class Schedule, 2010

2902	1901	1908	1904
		Jan 13	Jan 14
	contact	Feb 10	Feb 11
	HITM	Mar 10	Mar 11
	to	Apr 14	Apr 15
May 3-7	arrange	May 12	May 13
	a 1901 class	Jun 9	Jun 10
		Jul 14	Jul 15
		Aug 11	Aug 12
		Sep 8	Sep 9
		Oct 19	Oct 20
Nov 1-5		Nov 10	Nov 11
		Dec 1	Dec 2

2902: Technology of HACCP-based, Chilled Food Production Systems

An advanced chilled food technology and management course for safe implementation and expansion of chilled food systems, to include sous vide.

1901: Developing and Implementing HACCP-based Retail Food Operations

A two-day course to prepare managers to identify hazards and controls and to write and implement a HACCP policies manual.

1908: Managing Food Hazards in Retail Food Operations

A one-day, basic knowledge course for managers and for employees who must demonstrate food safety knowledge. *A Minnesota manager certification course.*

1904: Establishing HACCP in Retail Food Operations

HITM's four-hour *recertification course for Minnesota manager certification.*

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