

CONTINUING EDUCATION

COURSE OUTLINE – Advanced Food Safety

INSTRUCTOR: Online: Self-paced **PHONE:** 780-539-2975
OFFICE: M105 **E-MAIL:** ce@gprc.ab.ca

PREREQUISITE(S): None

REQUIRED TEXT/RESOURCE MATERIALS: Course materials are online.

CALENDAR DESCRIPTION:

ADVANCED.fst® is a management level food safety training course. The course will help food handlers and management within the Foodservice/ Food Retail sectors learn important information about food safety. It will help them to do their job better. The information and recommendations in this course are based on the Food Retail and Food Services Regulation (FRFSRC) and the Food Retail and Food Services Code (FRFSC), Health Canada and The Canadian Food Inspection Agency.

This course is designed for owner/operators, managers, chefs and any employee who wants to take their food safety knowledge to the next level. You do not have to complete BASICS.fst® to take this course. Once all 15 units are complete, participants must schedule a supervised/proctored in-class final examination.

CONTACT HOURS: 8-12 hours

DELIVERY MODE: Online, self-paced

TRANSFERABILITY: N/A

GRADING CRITERIA: A minimum passing score of 75% on the final examination is required to receive an ADVANCED.fst® certificate.

EVALUATIONS: At the end of each of the 15 modules there will be a test. Students must score 100% on the module test in order to move forward to the next chapter. If a student does not score 100% on the first try they can review the module and try again. Completing these test helps to prepare students for their final certification examination.

COURSE SCHEDULE/TENTATIVE TIMELINE:

Dates vary (refer to website for current availability).

COURSE CONTENT

This course is presented in 15 units:

1. Regulatory Agencies and Inspections
2. Food Safety Essentials
3. Microbiology
4. Food Allergies
5. Personal Hygiene
6. Purchasing and Receiving
7. Storing Food Safely
8. Keeping Food Safe During Preparation and Service
9. Introducing the HACCP System
10. Prerequisite Programs
11. Adapting HACCP Principles in Your Operation
12. Facilities and Equipment
13. Thermometers
14. Cleaning and Sanitizing
15. Pest Management