

## CONTINUING EDUCATION

### COURSE OUTLINE – Food Safety

**INSTRUCTOR:** Varies

**PHONE:** 780-539-2975

**OFFICE:** M105

**E-MAIL:** ce@gprc.ab.ca

**PREREQUISITE(S):** None

**REQUIRED TEXT/RESOURCE MATERIALS:** Course materials are supplied.

#### **CALENDAR DESCRIPTION:**

This course will teach you about hazards, hygiene, flow of food, sanitizing versus cleaning, critical control points through the introduction of HACCP (Hazard Analysis Critical Control Points), micro-organisms that harm people and how they grow, what you can do to reduce the risk of food-borne illness, understanding high-risk foods and low-risk foods, cooking/storing temperatures and kitchen dynamics for safe food prep.

Who needs this training: Any commercial food establishment that serves the public or manufactures food that serves the public. Who should take this training: Anyone who prepares food of any kind. Not all people who handle food are required to take the training and you should consult your regulations if you are not sure. BUT ..... it only takes 2 people getting sick to be recognized as an outbreak. It only takes one outbreak to close your business down until an investigation is complete. It only takes one closure of your business to make such a big financial impact that your doors end up closing for good.

**CONTACT HOURS:** 8 hours

**DELIVERY MODE:** Face to Face and Online

**TRANSFERABILITY:** N/A

**GRADING CRITERIA:** A minimum passing score of 74% on the final examination is required to receive a BASICS.fst® certificate.

**EVALUATIONS:** At the end of each unit there is a unit test. Participants must pass this unit test with 100% before they can proceed to the next unit. If a participant does not score 100% they can review the unit and try the test again. Once all 13 units are complete, participants must schedule a supervised/proctored in-class final examination.

**STUDENT RESPONSIBILITIES:** Attendance and class participation (face to face courses)

**COURSE SCHEDULE/TENTATIVE TIMELINE:**

Dates vary (refer to website for current availability).

**COURSE CONTENT**

This course is presented in 13 units:

1. Food Safety Regulations
2. Ten Things You Need to Know About Food Safety
3. A Closer Look at Micro-organisms
4. The Flow of Food and Facilities Design
5. Personal Hygiene in the Danger Zone
6. Cleaning and Sanitizing
7. Purchasing, Receiving, Storing Food and Pest Management
8. Getting Food Ready to Cook
9. Handling Dishes and Serving Food
10. Keep Food at the Right Temperature
11. Reduce the Amount of Time that Food is in the Danger Zone
12. Cooking, Cooling, and Holding Food
13. Food Allergies