



Quick Facts:

Food Safety for Food Handlers is an online web-based training program. It trains students in basic food safety concepts. Successful students will receive an official certificate recognized in British Columbia as meeting the requirement of Section 10 of the Food Premises Regulation.

Time to complete:

About 6 hours (1 day classroom course equivalency). The course must be completed within 30 days of starting. You may stop the course and resume it later. You may do the course from your home or office. Travel to a proctored location for the final exam is required.

System requirements:

- Pentium or faster Windows based PC computer (not Mac)
- MS Internet Explorer web browser V5.0 or later
- High speed internet connection
- Admin rights on computer required for first run
- Audio capability recommended

Student Requirements:

- Grade 8 level reading skills
- Self study skills and motivation
- Basic computer skills

Intended for:

Food service company staff, food service institutions and public schools.

For more information:
Call **1-800-893-9333 PST**

New!



Are you training staff or students in food safety?

Web-based training may be a faster, more cost-effective way to train, especially if you:

- have many students to train
- have many locations
- need training consistency
- have budget pressures
- no textbooks required

Self-paced interactive training tends to take substantially less time (about 40% less) than classroom training while increasing retention rates. It's available anytime, anywhere, to anyone with access to an Internet Explorer equipped computer on a fast connection. Students appreciate being able

to train at their own pace and quit and resume the program when it is convenient to them.

Students login to the course using a secure password. A randomized 50 question final test is delivered and automatically marked. Student results are stored in the database for your review using the 'Simply! Tracking' manager program. Simply! Tracking allows you to view results and re-schedule students for future training.

For information call
1-800-893-9333 (Pacific Time).

Food Safety for Food Handlers: Course content

Topics Covered:

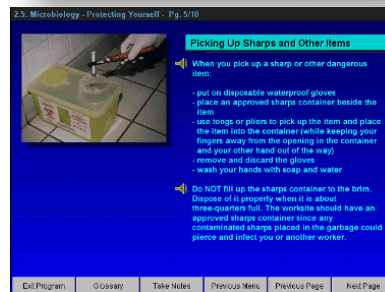
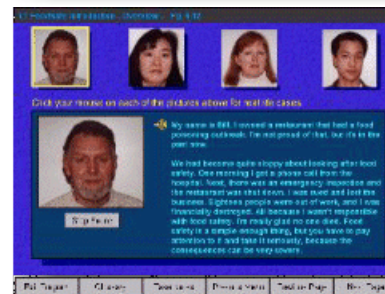
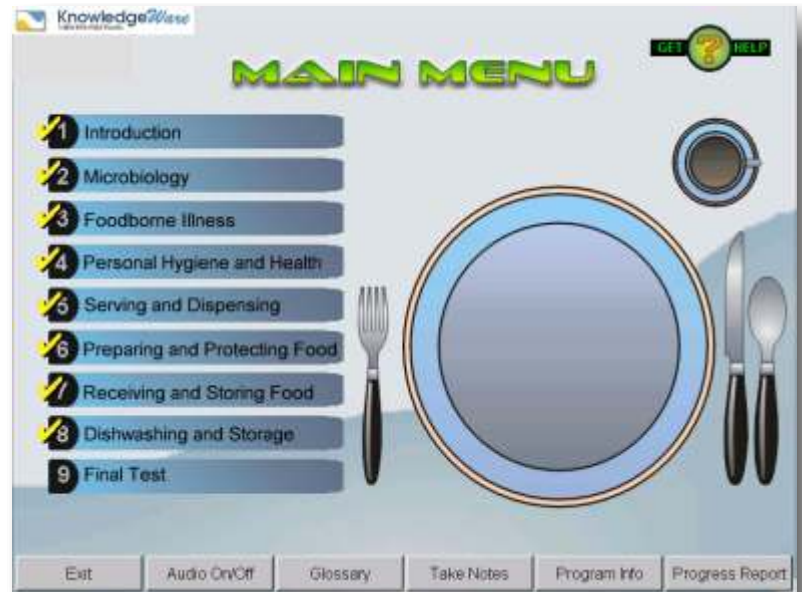
- Introduction to Food Safety
- Microbiology
- Foodborne Illness
- Personal Hygiene and Health
- Serving and Dispensing
- Preparing and Protecting Food
- Receiving and Storing Food
- Dishwashing and Storage
- Final Test (50 m/c questions)

Personal workplace safety is emphasized throughout the course. Students proceed at their own pace in a low-stress environment. The average time to complete is 6 hours. Parts are timed and students must proceed through the course in order and spend a sufficient amount of time in each part.

The course is fully audio narrated for better retention and to assist ESL learners. The course contains a variety of learning tools including text, graphics, video, self-tests, personal stories and challenging interactions.

The final test must be supervised by and approved proctor. A certificate of completion is automatically generated and e-mailed to the proctor within minutes of successful course completion. Students can review the course and re-attempt the final test if necessary. The course must be completed within 30 days from when you start..

Student help is available via e-mail or telephone.



Call for information on proctored locations near you!

For Information call: 1-800-893-9333 Pacific

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