

Intended Learning Outcomes

1 - Introduction to Food Safety

Demonstrate understanding and knowledge of safe guarding the health of consumers with specific skills, techniques, methods and responsibilities:

• Importance of Food Safety • Consumer awareness • Impact of foodborne illness • Food safety and the law / Food Safety Icons • Causes, Types and symptoms of foodborne illness • People most at risk • Food Allergies and intolerance • Allergies and intolerance • Bacteria / Pathogenic Bacteria • Temperature danger zone • Potentially Hazardous foods and Time Temperature control; Recognizing PHF/TCS foods • Contamination / Sources /Prevention checklist • Temperature Control /Examples of foodborne illness • Preparing, Presenting and Displaying Food • Spoilage and preservation • Delivery, Storage, Rotation of Food • Personal Hygiene / clothing, hand washing • Reporting Illness

Course Curriculum

• Microbiology and illness • Bacteria • PHF/TCS • Contamination and prevention of illness • Temperature control • Preparing and presenting food • Spoilage and Preservation • Delivery and Storage • Personal Hygiene

2 - Cleaning and Sanitizing

Demonstrate understanding and knowledge of specific principles of cleaning and sanitizing food establishments.

• Purpose of Cleaning • Detergents, Sanitizing and What to Sanitize • When to clean and Sanitize • Stages of cleaning • Cleaning a work surface • Cleaning and Sanitizing dishes • Food Safety precautions • Trash Disposal

Course Curriculum

• Cleaning and Sanitizing

3 - Pests

Demonstrate understanding and knowledge of specific details and elements of pest control and prevention.

• Pests overview • Unhealthy Habits of Pests • Problems from Pest Infestations • Preventing Pest problems • Evidence of a problem • Dealing with an infestation

Course Curriculum

• Pest Prevention

4 - Layout and Location

Demonstrate understanding and knowledge of the way food establishments are designed, equipped and operated to ensure food safety.

- Importance of design in food establishments • Suitable design , work flow to prevent foodborne illness • Safe materials designed to protect everyone's health • Best Materials for food equipment • Equipment access for cleaning • Services and Facilities including good lighting, ventilation and hot water • Prevent contamination, Pests and control temperatures
- Food equipment and utensils standards

Course Curriculum

- Layout and location of Food establishment for safe food handling, preventing contamination.

5 - Food Safety Control

Control: Demonstrate understanding and knowledge of appropriate controls and for monitoring and maintaining food safety standards

- Food Safety Laws are designed to protect consumers from illness and Harm • Food Service employees and the law • Employers and the law • Hazard analysis • HACCP • Enforcement of Food Legislation • Penalties

Course Curriculum

- Food Safety Control