

Safe Food Handling



Workshops



Make yourself more employable in the food service industry by obtaining a Safe Food Handling Certificate.

This 3.5 hour course comprehensively covers food safety topics. Learn about:

- Safe food preparation
- Personal hygiene and hand washing
- Microbiology (common disease causing bacteria)
- Pest Control
- Purchasing, storing and receiving orders
- Correct use of thermometers
- Appropriate cooling and reheating
- Approved cleaning and sanitizing methods &
- Serving and dispensing

all in the context of preventing food borne illness.

This course is a big boost to your resume if you are looking for a position as a chef, cook, line or prep cook, server, caterer, baker, purchaser/receiver, busser, or host/hostess. Certification is a must for anyone hoping to gain a management position in the food service industry.

The course includes a written TrainCan exam for an all-inclusive cost of \$55.00.

Completion of this course will provide you with TrainCan Certification. This Safe Food Handling Level 1 Certificate is recognized throughout Canada and is valid for 5 years from the date of completion.

Safe Food Handling Level II will also be delivered based on demand (Cost \$125)

Include this certification on your resume to increase your chances of employment offers in the Food Service Industry.

