

FOODSAFE LEVEL 1

Course Outline

BRIEF COURSE DESCRIPTION

This course encompasses critical topics such as foodborne illness prevention, proper food receiving and storage, safe food preparation and serving practices, and effective cleaning and sanitizing methods. By completing this course, participants will gain essential knowledge to maintain high standards of food and worker safety in their establishments.

COURSE PREREQUISITES

None

LEARNING OBJECTIVES

By the end of this course, students will be able to:

- Understand and manage food contamination and food-borne illnesses.
- Identify and adhere to food safety laws and responsibilities.
- Implement personal hygiene and proper workplace behavior to prevent food-borne illness.
- Control time and temperature effectively to ensure food safety.
- Execute thorough cleaning and sanitizing practices.
- Maintain food premises and equipment to high safety standards.
- Safely purchase, receive, and store food.
- Prepare food in a safe manner.
- Serve and dispense food safely.
- Develop and manage a comprehensive food safety plan.

REQUIRED COURSE MATERIALS

Devices with internet access

COURSE DURATION

7 hours

DELIVERY METHODS

Distance asynchronous instruction

TEACHING METHODS

Online presentation and interactive lessons

METHODS OF STUDENT EVALUATION

quizzes and exam

COMPLETION REQUIREMENTS

- Min. 70% mark for the final examination