

# HACCP for food service professionals - continuing education self study manual

LaVella Food Specialists - Cdc.gov View Learning



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**Bibliografie tematyczne: „Food**

Continuing Competency credits available are 1.

**Food Service Safety and Sanitation**

Systematic and regular food allergy training may be needed to ensure allergen-free meals are properly prepared.

**Bibliografie tematyczne: „Food**

More than 68% of all foodborne illness outbreaks occur in food service establishments. Earn Continuing Education CE credits from your home, online or face-to-face. They are also available on the e-Learning Center.

**AAMA**

You may also choose to earn at least 30 AAMA CEUs and the rest of the recertification points from other sources. The school canteen atmosphere, and a welcoming attitude was rated as extremely important, by both the FSP, and the parents. The survey instrument was developed based on focus groups, pilot-tested, and sent to the sample via email.

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**Course Goal** This course will help hemophilia treatment center staff to promote a family-centered approach in the diagnosis, assessment, and management of hemophilia and in addressing potential complications from

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