

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

## LaVella Food Specialists - Cdc.gov View Learning

Cleaning procedures in a fast and informative manner. Combining animation (Procter's the Facts) with on-site footage, a cast of characters explains the importance and the all personnel play in reducing contamination and preventing the spread of foodborne illness. 10 minutes, English or French.

**LaVella Food Safety Essentials.** Provides an overview of food safety. All food service employees learn six critical guidelines for controlling food-borne illness, helps them realize food safety is their responsibility -- no corporate story. Educational Institute, 12 minutes, English or Spanish.

**Food Check: The Screening Line.** Theory and operation of a can screening line. BCTF, English or French.

**Food Safety and Sanitation.** (1995) Explains bacteria, where they come from, how they are destroyed, and sanitation techniques, and the need for the plant employees in preventing safe food products at your company. Twenty transparencies, including worker's notes, are included. The video may be used as a training tool for one person or in training sessions for a large group. Most of the footage is from plants where different equipment, lines, and practices are shown and explained. It is suitable for all food manufacturing segments. It is also an ideal tool for all new employees to new factories starting. are work on the manufacturing line. Houston Laboratories, 20 minutes, English (French pending).

**Food Safety and Sanitation Training Program.** (1992) This training program, geared towards food service workers, is divided into three sections. Lesson one discusses personal hygiene, proper hand washing techniques, and food handling techniques. Lesson two teaches proper cleaning techniques, cooling temperatures, and cooking temperatures. Lesson three defines cross contamination and how to avoid it. Each lesson includes a quiz test. The lessons are designed to be used with the USDA video Food Safety is No Mystery which is included in this. Penn State Cooperative Extension.

**Food Safety the HACCP Way.** (1994) Gives a concise, easy-to-understand explanation of the Hazard Analysis Critical Control Point (HACCP) approach to food safety management, including the seven steps of HACCP. Education Institute, 12 minutes, English or Spanish.

**Food Safety: You Make the Difference.** (1995) This video teaches four major problem areas of food protection: food handling, cross contamination, cooling/heating/cooking, and hot and cold refrigeration. Health King, Center for Prevention of Public Health, 18 minutes, English, Spanish, Chinese, Vietnamese, and Russian.

**Food Safety Zone Video: Basic Microbiology** describes the different types of bacteria that can be harmful to food, and tells how to minimize bacterial growth through time and temperature controls, personal hygiene practices, and sanitation. J.I. Keller & Associates, Inc., 10 minutes, English or Spanish.

**Food Safety Zone Video: Cross Contamination** This video will give your employees a deeper understanding of the different types of cross contamination, how to prevent it, and how to detect it through visual inspection and equipment. Information that prevention is the key to eliminating cross contamination. J.I. Keller & Associates, Inc., 10 minutes, English or Spanish.

**Food Safety Zone Video: Personal Hygiene** Employees will understand why their personal hygiene is critical to the production of safe food. Employees will understand proper handwashing techniques, identify the correct use of infectious personal hygiene, and learn training correct and personal knowledge about food production and storage areas. J.I. Keller & Associates, Inc., 10 minutes, English or Spanish.

**Food Safety Zone Video: Sanitation** This video helps your employees understand why good sanitation practices are essential. Use this training tool to show them proper work area cleaning techniques and more. J.I. Keller & Associates, Inc., 10 minutes, English or Spanish.

**Foundations for Food Safety: HACCP Pre-requisite Programs and Standard Operating Procedures.** American Food Institute. Video explains how the video explains how the prerequisite programs are required programs and HACCP, and how SOPs should be developed and maintained for pre-requisite programs. Industry experts explain pre-requisite and employee hygiene programs. West Publishing Co., 15 minutes, English or Spanish.

**Game Bonnet.** Shows food service workers why good hygiene practices are important and how to follow them. Ideal for international audiences, all presented in simple line drawings. BCTF.

**CD-ROM: Safety in the Food Market** (1997) This training video teaches laboratory personnel how to prevent outbreaks in laboratory. Explain and demonstrate laboratory in the modern food microbiology lab.

Description: -

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Abbeville (S.C.) -- History.  
Adoption -- United States  
Runoff -- Washington (State)  
Food service -- Quality control -- Handbooks, manuals, etc.  
Food contamination -- Handbooks, manuals, etc.  
Food -- Microbiology -- Handbooks, manuals, etc.  
Food handling -- Handbooks, manuals, etc.  
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Notes: Includes bibliographical references (p. 90-91).

This edition was published in 1998



Filesize: 52.27 MB

Tags: #Take #a #Course

**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.

**Cdc.gov View Learning**

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.

## Related Books

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