

## **Course Description/Class Syllabus Food Service Training Certificate Program**

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### **OVERVIEW:**

**This course features hands-on and classroom instruction including interactive lessons and videos.**

Coursework addresses:

- Food handler safety and regulations
- Preventing foodborne illnesses, personal hygiene, and general food handling procedures
- Time and temperature control, receiving, storing, thawing, and reheating food
- Cleaning, sanitizing, and preventing cross contamination
- Food allergies and allergic symptoms
- Garbage and debris disposal, pest control, and environmental controls
- Recycling and composting food waste, nature-based solutions for food systems transformation
- Healthy food choices, nutrition, dietary guidelines, food insecurities, and health outcomes

### **COURSE OUTLINE:**

#### **Week 1**

##### **Session 1**

- Introduction to course content
- Food handler safety and basics
- Industry food handler positions and occupations

## **Session 2**

- Foodborne illnesses
- Personal hygiene
- General food handling procedures
- Understanding the microworld of organisms
- Focus on cooks and fast-food positions relative to cooking and food safety protocols in a commercial kitchen setting

## **Week 2**

### **Session 3**

- Time and temperature control
- Receiving and storage
- Managing the flow of food preparation from kitchen to table service
- Basic food preparation techniques
- Food service equipment and tools

### **Session 4**

- Thawing and reheating
- Focus on proper dishwashing and cleanliness protocols
- Inventory control of different food items.

## **Week 3**

### **Session 5**

- Cleaning and sanitizing
- Preventing cross contamination
- Proper use of cleaning solutions and equipment

### **Session 6**

- Food allergies and allergic symptoms
- Garbage and debris disposal
- Pest control and safety
- Server positions as an overall review to safe protocols in the workplace

**Week 4**

**Session 7**

- Test review
- Test taking strategies
- Study prep for exam

**Session 8**

- ServSafe® Food Handler test
- Award of certificates of completion

Course Provided By:

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