



FOODSAFE LEVEL 2 COURSE OUTLINE

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for the British Columbia Ministry of Advanced Education, Training and Technology
and the Centre for Curriculum, Transfer and Technology
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Register for a course today!
Food Safety Training
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GOALS AND OBJECTIVES

SECTION 1 – FOODBORNE ILLNESS ORGANISMS

Recommended teaching and quiz time: 2½ hours

Learning outcomes

At the end of this section participants will be able to:

- demonstrate an understanding of the common causes of foodborne illness
- describe the characteristics of foodborne illness
- identify, practice and supervise procedures to be used in the control of foodborne illness
- handle a foodborne illness complaint effectively

Major points to be covered in this section

Causes of foodborne illness

- Biological
- Chemical
- Physical hazards

Sources of disease-causing microbes

- Humans
- Animals (as a food source)
- Rodents
- Insects
- Soil

Food contamination

- Direct contamination
- Indirect contamination

Cross-contamination

- Examples
- Allergies

Effects of time and temperature

- Cooking
- Holding
- Freezing
- Thawing
- Reheating
- Cooling
- Thermometers

Shelf life of prepared foods and leftovers

- Recommended storage times

Characteristics of foodborne illness

- Foodborne infection
- Foodborne toxico-infection
- Foodborne intoxication
- Differences between foodborne infection and foodborne intoxication
- Introduction to the Foodborne Illness Chart
- Foodborne Illness Chart

Types of foodborne agents: infections

- Shigella
- Listeria
- Yersinia

- Campylobacter
- Norwalk virus

Types of foodborne agents: toxico-infections

- Clostridium perfringens
- E. coli 0157:H7
- Bacillus cereus

Types of foodborne agents: intoxications

- Clostridium botulinum

Types of foodborne agents: parasites

- Cryptosporidium
- Giardiasis

Types of foodborne agents: other parasites

- Anisakis

Other types of foodborne agents

- Toxic plants and animals

Costs of foodborne illness

- Financial factors
- Cost of a foodborne illness outbreak

Handling a food poisoning complaint

SECTION 2 – INTRODUCTION TO HACCP

Recommended teaching time: 4 ½ hours

Learning outcomes

At the end of this section participants will be able to:

- demonstrate a basic understanding of the Hazard Analysis Critical Control Point (HACCP) System

Major points to be covered in this section

Introduction to HACCP

- Origins and characteristics of HACCP
- Beginning a HACCP System
- Why HACCP?

HACCP terms

HACCP steps

- Step 1: Hazard analysis
- Step 2: Identify critical control points in foodhandling
- Step 3: Establish critical limits
- Step 4: Monitor critical control points
- Step 5: Establish corrective action
- Step 6: Establish a record keeping system
- Step 7: Verification

How HACCP challenges an operator

Important considerations in setting up a HACCP system

HACCP: Where do we start?

- Self-monitoring and establishing SOP/GMPs as a starting point

SECTION 3 – MANAGING FOR FOOD SAFETY

Recommended teaching and quiz time: 1 hour 30 minutes

Learning outcomes

At the end of this section participants will be able to:

- develop effective food safety training
- establish and maintain an effective self-monitoring program

Major points to be covered in this section

Staff training

- Assessing a new employee
- Staff training
- Planning a food safety training program
- Principles of a successful food safety training program
- Evaluating your food safety training program
- Training principles
- FOODSAFE Code of Practice

Self-monitoring

- Rationale
- Characteristics of a self-monitoring program
- Developing a self-monitoring program

SECTION 4 – DESIGN AND MAINTENANCE

Recommended teaching and quiz time: 1 ½ hours

Learning outcomes

At the end of this section participants will be able to:

- identify and describe the basic service requirements of a demonstrate an understanding of the maintenance, operation and cleaning of foodservice equipment
- develop and implement a cleaning schedule for a foodservice establishment
- describe the manager's role in identifying a pest infestation and in establishing effective pest control methods in a foodservice establishment

Major points to be covered in this section

Design and basic service requirements

- Water supply
- Sewage disposal
- Handwashing facilities
- Ventilation
- Lighting
- Refrigeration
- Garbage disposal

Equipment maintenance

- Standards
- Sanitation

Maintaining sanitary conditions

- Cleaning schedule

Identification of a pest infestation

- Cockroaches
- Flies
- Other insect pests
- Rodents

Sanitation and housekeeping practices for effective pest control

- Employing a pest control company