

BASICS.*fst*® For Foodservice and Food Retail Professionals

Course Overview:

BASICS.*fst*® is a food safety training course for food handlers. The course will help workers learn important information about food safety. It will help them to do their job better.

Who Should Take the Course?

Any person who works with food should study BASICS.*fst*® – from the person that receives the food to the person who packages or serves the food.

Course Objectives:

The primary objective of this food safety course is to provide participants with the information required to insure employee and customer safety, and to reduce the liability of businesses.

This course is presented in 13 units:

1. Food Safety Regulations
2. Ten Things You Need to Know About Food Safety
3. A Closer Look at Micro-organisms
4. The Flow of Food and Facilities Design
5. Personal Hygiene
6. Cleaning and Sanitizing
7. Purchasing, Receiving, Storing Food and Pest Management
8. Getting Food Ready to Cook
9. Handling Dishes and Serving Food
10. Keep Food at the Right Temperature
11. Reduce the Amount of Time that Food is in the Danger Zone
12. Cooking, Cooling and Holding Food
13. Food Allergies

Food Safety Experts are available to answer any questions on the unit content, and can be reached with a click of the “Ask the Expert” button throughout the course.

Evaluation Process:

At the end of each unit there is a unit test. Participants must pass this unit test with 100% before they can proceed to the next unit. If a participant does not score 100% they can review the unit and try the test again. Once all 13 units are complete, participants must schedule a supervised/proctored in class examination. A passing score of 74% is required to receive a BASICS.*fst*® certificate.

Course Duration:

This online course is self paced. Participants may leave the course at any time and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter.