

# FOOD SAFETY



Learn how to keep those you serve safe and healthy



## LIFESKILLS COURSE # L 503



# Food Safety



## COURSE DESCRIPTION

The goal of this **Food Safety** course is to prepare you for employment in the Food & Beverage industry. It covers important topics such as avoiding foodborne illness, food preparation and nutritional information. This is an educational lifeskills course, not an ANSI-approved certification course.



## LEARNING OBJECTIVES & SKILL DEVELOPMENT

- Social Responsibility
- Personal Safety
- Opportunity and Growth



## RECOMMENDED USES

- **Self-Directed**—Student does most of the course work independently with a coach or mentor.
- **Group**—To be completed in a group format with a facilitator.
- **Hybrid**—A combination of self directed learning and group instruction.



## COURSE INFORMATION

Author and Publisher: ACCI Lifeskills  
 Course Format: eLearning  
 Item Number: L 503  
 eLearning Length: 159 Slides  
 Scientific Model: Cognitive Restructuring

## CRIMINOGENIC NEEDS MET

Employment  
 Vocational Development



## COURSE CONTENT

### Unit 1: Understanding Foodborne Illness

Foodborne illnesses affect millions of Americans each year.

### Unit 2: Preventing Foodborne Illness

Clean, Separate, Cook, Chill.

### Unit 3: The 5 Major Foodborne Illness Risk Factors

Knowledge is power.

### Unit 4: Additional Prevention Measures

The more you know, the better off you are.

### Unit 5: Employee Health & Hygiene

When working with food on the job.



## eLEARNING ACTIVITIES

- Narration & Story Telling
- Animated Thoughts
- Self Assessments
- Scenario Based Learning
- Focused Journaling
- Application and Skill Building



## PURCHASE OPTIONS

- License to reprint
- Purchase individual courses
- eLearning License