

☑ TAKE A COURSE WITH US!

Course	In-person	Online	Distance
FOODSAFE Level 1	☑	☑	☑
FOODSAFE Level 1 Refresher		☑	
FOODSAFE Level 2	☑	☑	
MarketSafe	☑	☑	
ProcessSafe		☑	

REGISTRATION:

Courses taught in-person in British Columbia

➤ <https://courses.foodsafe.ca/>

Online - Open School BC

➤ www.openschool.bc.ca/info/foodsafe/index.html

Distance - go2HR

➤ <https://www.go2hr.ca/foodsafe>

CONTACT INFORMATION

For more information for any of our courses including videos, visit www.foodsafe.ca or contact the FOODSAFE SECRETARIAT at:

- ✓ foodsafe@foodsafe.ca
- ✓ 250-370-4781
- ✓ www.foodsafe.ca



FOODSAFE™ IS A PROGRAM OF THE PROVINCE OF BRITISH COLUMBIA



FOODSAFE is a suite of food safety training courses developed to support safe food handling practices in the food service and food processing industries and farmers' markets.

☑ COURSES INCLUDE:

- ✓ **FOODSAFE Level 1**
- ✓ **FOODSAFE Level 1 Refresher**
- ✓ **FOODSAFE Level 2**
- ✓ **MarketSafe**
- ✓ **ProcessSafe (NEW – available spring 2020)**

FOODSAFE has been in existence since 1986 and provided training to over one million people to date in BC. The FOODSAFE program and curriculum are also recognized in Yukon and a number of Canadian Provinces.

FOODSAFE is an initiative of the Province of British Columbia. FOODSAFE is managed by the BC FOODSAFE Secretariat in cooperation with the BC Centre for Disease Control, Ministry of Health, health authorities and industry associations.



FOODSAFE LEVEL 1 (FSL1) is designed for front line food handlers in the food service industry. Using discussion, activities, videos and a student workbook, FSL1 teaches the basics of safe food handling and sanitation from receiving and storage to preparation and service. Certificates are valid for 5 years.

Availability: ✓1-day course in-person
✓Online ✓Distance Education

FSL1 Refresher is for individuals who need to renew their FSL1 certificate prior to its expiration. The course covers key safe food handling information including the causes of foodborne illness, receiving and storing food, serving food, cleaning and sanitizing.

Availability: ✓Online (must hold current FSL1 certificate in order to register)

FOODSAFE LEVEL 2 is designed for food service owners, managers, supervisors, chefs and others who are responsible for managing food safety in food service establishments. The interactive and engaging course focuses on developing a culture of food safety in a food service establishment and includes modules on managing food safety and developing food safety plans.

The prerequisite for taking this course is a valid FSL1 certificate or approved equivalency.

Availability: ✓2-day course in-person ✓Online

REGISTRATION:

For courses taught in-person in British Columbia, visit:

➤ <https://courses.foodsafe.ca/>

Online through Open School BC, visit:

➤ www.openschool.bc.ca/info/foodsafety/index.html

Distance Education, visit:

➤ <https://www.go2hr.ca/foodsafety>

MarketSafe™

Fresh local food, handled with care

A PROVINCE OF BRITISH COLUMBIA FOODSAFE™ PROGRAM

MarketSafe program was developed by the BC FOODSAFE Secretariat in partnership with the BC Association of Farmers' Markets. It is designed to increase awareness and knowledge of food safety and safe food handling practices for farmers' market vendors, market managers, farm gate vendors and others who make, bake or produce lower risk foods for public consumption outside of regulated food service establishments.

Availability: ✓1-day course in-person ✓Online

REGISTRATION:

For courses taught in-person in British Columbia:

➤ <https://courses.foodsafe.ca/>

Online - Open School BC:

➤ www.openschool.bc.ca/info/foodsafety/index.html

ProcessSafe™

Providing good food safely

A PROVINCE OF BRITISH COLUMBIA FOODSAFE™ PROGRAM

ProcessSafe is designed for entry-level workers in small and micro-food processing operations.

ProcessSafe provides participants with an understanding of safe food practices within a processing context. Individuals learn about why certain procedures need to be followed and are encouraged to take responsibility for the safe handling of food.

The course ensures that participants gain a basic understanding of safe food-handling practices to protect their health, their customers' health, and the reputation of their business.

✓ **Availability:** Spring 2020