BASICS.*fst* ®

Food Safety Training & Certification

Course Name:	*BASICS. fst® 4th Edition*
Course Level:	*Workers/Employees Level*
Course Category:	*Food Safety Training*
Instructor/Trainer:	*Hussein El-Masri*
Number of attendees:	***10-12*** *delegates Minimum per session.*
Training Dates &Time:	***4*** *weeks from confirmed registration (From 9:00 AM To 5:00 PM)*
Training Location:	*One of our training centres in Vaughan, Richmond Hill and Toronto OR at customer preferred location.*
Course Materials:	*Course book (English or French or Arabic)*
Avail Exam Languages:	*English, French, Arabic, Farsi, Punjabi, Tamil, Tagalog, Spanish Korean & Simplified Chinese.*
Materials & Test:	*Course book will be provided to each registered trainee. To ensure your success, we strongly recommend you read the book in preparation for your exam. The **Multiple-Choice Exam** is designed to test your level of food safety knowledge. In order to be certified, participants must achieve a minimum mark of **(74%).***
Examinees identification:	*Examinees must present an acceptable form of identification before writing the exam. Only photo ID with signature is acceptable, including Driver's License, OHIP Card or Valid Passport. "Examinees who do not provide acceptable identification cannot write the exam".*
Registration & Payment:	***"**Full payment must be received with registration in order to confirm workshop date and process course materials".*

Course Fees:	***$85.00/Person***. *(Course book, Exam/ Answer sheet, Certificate and wallet card) plus shipping and Taxes.*
Re-Test Fees:	***65.00/Person.*** *(Exam/Answer sheet, Scantron, Certificate and Wallet card) plus shipping and taxes.*

Terms & Conditions:

- Successful trainees will receive a nationally recognized certificate valid for five years.
- There are no refunds on this service if you cancel or not show up on the training date.
- We reserve the right to cancel or postpone any training workshop due to an emergency or
- insufficient number of trainees. In such case, you will be given an option to reschedule your training or request your original payment in full.

Course Overview

The BASICS.fst food safety certification course is based on the Canadian Food Retail and Food Services Regulations and Code, Health Canada and the Canadian Food Inspection Agency **(CFIA)**.
The course will help you learn important information about food Safety, it provides an in-depth introduction to safe food handling and proper hygiene practices. Designed for food handlers employees with little or no experience in the food industry.

Course Syllabus

- ❖ Ten Things You Need to Know About Food Safety
- ❖ Food Safety Culture
- ❖ Food Safety Regulations
- ❖ A Closer Look at Micro-organisms
- ❖ The Flow of Food
- ❖ Personal Hygiene & Cleaning and Sanitizing
- ❖ Receiving and Storing Food
- ❖ Food Ready to Cook & Temperature Danger Zone
- ❖ Handling Dishes and Serving Food
- ❖ Cooking, Cooling and Holding Food at the Right Temperature
- ❖ Food Allergies
- ❖ Guide to HACCP
- ❖ Guide to WHMIS

Course Objectives

Upon completion of your training you should understand the following:

- The different kinds of micro-organisms how they grow in food, why bacteria are the micro-organisms that cause the most concern.
- What personal hygiene means when dealing with food, when and how people should wash their hands, why it is important to report personal illness at work.
- How to prevent contaminated food from reaching the workplace, how to prevent cross-contamination
- The temperature danger zone, how to measure food temperatures correctly and how to store food at the right temperature.
- The dangers of most common allergens, why it is important to serve food that is free from allergens and how to recognize common symptoms of food allergies
- What to do if a foodborne illness outbreak occurs, what to do in an emergency