

**Quick Facts:**

Food Safety for Food Handlers is an online web-based training program. It trains students in basic food safety concepts. Successful students will receive an official certificate recognized in BC/YT/SK/MB/ON/NB/NS/PE/NL as meeting the requirement of the relevant Food Premises Regulation.

**Time to complete:**

You must spend a minimum of 6 hours in the content before attempting the exam. The course must be completed within 30 days of starting. You may stop the course and resume it later. You may do the course from your home or office. The exam may be done in front of a human proctor at a participating school or on online from home.

**System requirements:**

- High speed internet access
- Modern HTML5 capable web browser (google chrome (recommended), MS Edge, firefox, safari, etc.)
- PC, apple, or tablet device
- Webcam and audio capability

**Student Requirements:**

- Grade 8 level reading skills
- Self study skills and motivation
- Basic computer skills

**Intended for:**

Food service company staff, food service institutions and public school students.



**Earn a  
Food  
Handler's  
\*Certificate  
online!**

*\* BC/YT/SK/MB/ON/NB/NS/PE/NL*

# Food Safety

## For Food Handlers Online Training

**This online Food Safety for Food Handlers** course lets you quickly earn a Food Safety level 1 certificate recognized in most Provinces and Territories from the privacy of your home or office.

**Proceed at your own pace** through nine interactive lessons, then travel to a participating school to write the final quiz or write it from home (webcam needed). It's available anytime, anywhere, to anyone with access to an internet connection and a desktop or tablet computer.

**Stop, start, and resume** when it's convenient to you. Lessons are graphical and narrated with frequent questions and interactions. On successful completion you will immediately receive a recognized (5 year) certificate.

**This course is a valuable asset** for schools needing to provide occasional or unscheduled training for walk-in students without needing to schedule classroom training.



**1-800-893-9333 pacific**

*On-demand food safety certificate training*

*\* Certificate recognized in BC/YT/SK/MB/ON/NS/PE/NL*

# Convenient Online Food Certification Training

## Topics Covered:

- Introduction to Food Safety
- Microbiology
- Foodborne Illness
- Personal Hygiene and Health
- Serving and Dispensing
- Preparing and Protecting Food
- Receiving and Storing Food
- Dishwashing and Storage
- Planning for Food Safety
- Final Test (50 m/c questions)

This course goes beyond regulatory requirements and covers the element of personal workplace safety in food industry environments. Students proceed at their own pace in a low-stress environment. Students must proceed through the course parts in sequence, scoring 100% in each part test, and spend a minimum of 6 hours in the content sections before the final quiz can be unlocked. The passmark is 70%.

The course is fully audio narrated for better retention and to assist ESL learners. The course contains a variety of learning tools including text, graphics, video, self-tests, personal stories, challenging interactions and simulations.

The final test may be supervised by and approved proctor or done online from a webcam equipped computer. A certificate of completion is automatically generated and e-mailed to the within minutes of completion. Students can review the course and re-attempt the final test if necessary after a 24 hour delay. The course must be completed within 30 days of being started.



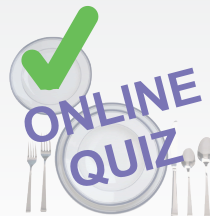
REGISTER ONLINE



LOGIN FROM HOME



DO THE COURSE



WRITE THE QUIZ



GET CERTIFIED!



LEARN BY DOING

**BONUS!**



**WHMIS for Food Service Workers**  
30 minute course included! Be better qualified.



For more information call:  
**1-800-893-9333 Pacific**