



Foodsafe Level 1

Course Overview

Whether you are upgrading your skills or renewing your certification, this course will ensure you have the basic skills for safe food handling & preparation. Topics include foodborne illness, personal hygiene and health, serving and dispensing, protecting and preparing food, receiving and storing food safely, dish washing methods, and types of germs and diseases.

All food service establishments and organizations that sell food must have a minimum of one employee with a Foodsafe certification on duty at all times. Certification issued upon successful completion.

Fees

\$205

Additional Information

Please bring a packed lunch for the 30 minute break.

Ready to Register?

Phone 250 692 1700 or drop by the main office during business hours to register in person.

FOR MORE INFORMATION:

P 250 692 1700

E lkdist@cnc.bc.ca

cnc.bc.ca/burnslake

8 hours

Offered two times:

1

2022S CEFO 161 CI501

Thur | Feb 03, 2022

9:00 am - 5:30 pm

Registration recommended by
Jan 21, 2022

2

2022S CEFO 161 CI502

Wed | Mar 09, 2022

9:00 am - 5:30 pm

Registration recommended by
Feb 23, 2022

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