

Foodsafe Level 1

Course Overview

FREE

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, dishwashing methods and types of germs and diseases.

Additional Information

CNC is the proud recipient of an Iris Energy Community Grants Program- Food Sustainability Project grant, with this grant we are able to offer this course at no cost to participants.

7 hours
Offered 1 time

1**2022F CEFO 161**

Oct 22, 2022

Sat | 9:00 am-4:00 pm

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Please register before the recommended date as courses under-enrolled as of this date may be postponed. Registrations after this date will be accepted if space is available.

Did you know?

Individuals are provided with an English workbook on the day of the class. If you require a workbook or bilingual exam in one of the other languages supported by FoodSafe, you must make arrangements with your course provider ahead of time.

Seats are limited, register today

Ready to Register?

Phone 250 997 7200

or drop by during office hours to register in person.

FOR MORE INFORMATION:

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IrisEnergy



School of Access
& Continuing Education