

Course Overview

\$ 166.48

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 Fees:

Manual \$17.50

Certificate Fee \$10.00

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:

P 250 997 7200 E cncmackenzie@cnc.bc.ca **cnc.bc.ca/mackenzie**

7 hours Offered 1 time

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2023S CEFO 161

April 15, 2023 Sat | 8:30 am - 4:30 pm

Registration recommended by April 6, 2023

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.

