

Foodsafe Level 1

1 Offering: 8 Hours

2021F CEFO 161 301

December 4, 2021

Sat | 8:00 am - 4:00 pm

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, dishwashing methods and types of germs and diseases.

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

Fees

Tuition- \$122.27 *inc student fees

Manual- \$17.44

Additional Information

Recommended age requirement is 16 years.

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

Certification issued upon successful completion. Please bring a bagged lunch for the 30 minute break.

Ready to Register?

P 250 997 7200

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FOR MORE INFORMATION:

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