

Foodsafe Level 1

Course Overview

\$212

Ensure the safest food preparations possible, whether you work in the restaurant industry or are cooking at home!

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

Topics include foodborne illness, personal hygiene and health, serving and dispensing, protecting and preparing food, receiving and storing food safely, dish washing methods, types of germs and diseases.

**8 hours
Offered 1 time**

1

2025 CEFO 161 501

April 9, 2025

Wednesday | 9:00 am - 5:30 pm

Registration is recommended by April 1, 2025.

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

Additional Information

Certification issued upon successful completion.

Students have 30 minutes allotted for lunch.

Ready to register?

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