

Food Safe Level 1

Course Overview

\$212

Keep everyone you cook for safe. All food service establishments or non-profit organizations that sell food must always have a minimum of one employee with Foodsafe certification on duty. 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.

Certification issued upon successful completion.

30 minutes for lunch.

8 Hours Offered In - Person

1

2024F CEFO 161 501

Nov 13, 2024

9:00 am - 5:00 pm

Registration recommended by
Nov 5, 2024.

Ready to Register?

Phone 250 692 1700

or drop by during office hours to register in person.

FOR MORE INFORMATION:

P 250 692 1700

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