

# Foodsafe Level 1

## 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, dish washing methods, and types of germs and diseases.

## Fees

\$205

## Additional Information

All food service establishments and organizations that sell food must have a minimum of one employee with a 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?

Phone 250 692 1700 or drop by during office hours to register in person.

## FOR MORE INFORMATION:

P 250 692 1700

E [lksdist@cnc.bc.ca](mailto:lksdist@cnc.bc.ca)

[cnc.bc.ca/burnslake](http://cnc.bc.ca/burnslake)

## 8 hours

### Offered two times:

- 1 **2021S CEFO 161 CI501**  
March 3, 2021  
Wed | 9:00 am - 5:30 pm  
Registration recommended by  
February 20, 2021
- 2 **2021I CEFO 161 CI501**  
June 3, 2021  
Thu | 9:00 am - 5:30 pm  
Registration recommended by  
May 22, 2021

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