

## Course Overview

**S** 183.60

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?

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** 



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### 2024I CEFO 161

May 22, 2024 Wed | 8:30 am - 5:00 pm

Registration recommended by May 15, 2024

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.

