

Arkansas Safe Food Handler Certification Hospitality and Human Services Clusters

(Across-The-Board = Culinary Arts, Food Production Management and Services, Child Care Guidance Management and Services, and Family and Consumer Sciences Programs of Study)

Name and Description of Project:

The Arkansas Hospitality Association (AHA), in partnership with the Arkansas Dept. of Health, has introduced a new online food safety training course for food service workers. This affordable course allows your employees to learn the fundamentals of food safety, sanitation and personal hygiene at their own speed—and for just \$10. Workers who complete the online course and pass the exam receive a certification card good for three years. Visit the online food safety course at <http://foodsafety.arhospitality.org> to register. Please note that the new online food safety course does not replace the AHA's ServSafe food safety course, which is a more intensive training intended for managerial staff and key employees. The online course is an affordable and easy way to train all staff in the fundamentals of food safety.

Major Activities:

The on-line food safety certification course consists of unit information followed by quizzes that must be taken in order and on-line. Upon completion of each unit, the 32 question certification exam becomes available. Once the teacher obtains certification, they will then guide students through the certification process.

Performance Indicator:

Skill Attainment with certification

Measurement:

The success of this project will be measured by the number of students and teachers who successfully earn an Arkansas Safe Food Handler Certification.

Professional Development:

Through DWE sponsored training the instructor will receive certification

Instructional Materials/Supplies:

\$10.00 registration fee per student/teacher who completes the on-line course and exam.

Equipment:

None