

Food Safety In-service July 24, 2014



** The intent of this workshop is to assist teachers with plans to implement the semester course Food Safety.

Time	Topic
8:30	Welcome and Introductions
9:00	Overview of Frameworks and Best Practices
12:00	Lunch
1:00	Development of Local Plan Implementation ServSafe Proctor Registration and Food Handler Certification as needed
3:00	Ordering and Purchasing Information for ServSafe Exams
4:00	Adjourn

Course Description: Experiences in the Food Safety course focus on the development of essential food safety practices needed to select, receive, store, prepare, and serve food. Students will learn to create and implement an environment of food safety procedures based on the latest FDA Food Code and local regulations. Upon completion of this course, students should be able to apply sound sanitation practices which will have a positive effect on their health. Skills learned are applicable to the Arkansas Safe Food Handler Certification as well as the National Restaurant Association ServSafe Certification.