

Food Safety and Kitchen Sanitation

Estimated time to complete: 20 min.

Course Description

SafeSchools' *Food Safety and Kitchen Sanitation* course, set up in the form of a tutorial, aims to instruct employees in proper cleaning techniques and personal hygiene practices relating to kitchen sanitation and food safety. The tutorial, which is broken up into segments permitting the learner to complete the course at his/her own pace, allows staff to gain a comprehensive understanding of some of the basic issues related to food safety and kitchen sanitation.

Common Themes

This course reviews the following topics related to food safety and kitchen sanitation:

- Personal hygiene
- Probe dial and digital thermometers
- Using kitchen chemicals
- Proper use and cleaning of the 3 compartment sink
- Correct use of knives
- Dish washing
- Serving lines
- Daily floor cleaning

Author

Art Dunham served as President of the Florida School Food Service Association from 2003-2004 and is now the Secretary/Treasurer of the School Nutrition Association. Art currently holds the titles of Certified Food Service Professional and School Nutrition Specialist. While teaching Hotel/Tourism courses at the Schiller International University, Art is also the Assistant Director of school food services at Pinellas County Schools and serves as a member of the International Association of Food Protection. Art received his master's degree in food service management from the New York University in 1986 and was awarded an Honorary Doctorate of Food Service (DFS) from the North American Association of Food Equipment Manufacturers (NAFEM) in 2007.

Training Environments

SafeSchools is ideal for a blended learning environment, complementing in-service or video training, or as a stand-alone training course. The SafeSchools approach engages the learner in an e-learning environment; while a Compliance Management System automatically tracks his/her progress through the courses. This assists the district administrator or training coordinator in demonstrating compliance.

For a free evaluation, email info@safeschools.com or call 1-800-434-0154.