



Nutrition Services Safety Training

Save time and money with 100% school-focused courses by expert authors!

Train your staff with SafeSchools, the leading online safety training and compliance system specifically designed for school employees.

A comprehensive library of 100% school-focused courses includes a bundle of *important Nutrition Safety* courses that provide real life scenarios and expert instruction relating to food preparation, sanitation and nutrition - many courses are also available in Spanish.

Nutrition Safety Course Bundle

- Food Safety & Kitchen Sanitation
- Food Service Equipment: *Safe Use*
- Food Service Equipment: *Sanitation*
- Foodborne Illnesses
- HACCP: Hazard Analysis Critical Control Points
- Nutrition Basics
- School Meal Compliance

General Safety Courses

- Bloodborne Pathogens
- Fire Extinguisher Safety
- First Aid
- Slips, Trips & Falls

Featured Author

Art Dunham, Doctorate in Food Service (NAFEM/Purdue), M.S. Food Service Mgmt

Art Dunham is the former president of the Florida School Food Service Association and currently serves as Secretary/Treasurer – School Nutrition Association and Director of Nutrition Services at Pinellas County Schools. He is also a member of the International Association of Food Service.

Why SafeSchools?

100%
school-focused training

1,300,000+
course completions per year

175
online courses

40
of the nation's foremost
school-safety authors

2,500
district customers nationwide,
and growing



"I like your program better than our previous program. The Administrator tools are user-friendly and the reports well-developed. You have a great product!"

Bill Dorris
Director, Classified Personnel
Othello School District #147, WA

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

www.SafeSchools.com