

# Design & Develop a Safe Food Handler Course & Administrative Documentation

SELECTED COURSE CONTENT AND ASSESSMENT WRITTEN FOR THE CLIENT. LIST OF DOCUMENTATION CREATED FOR ANSI APPLICATION.

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# Project & Client



## ▶ About the Project

- ▶ The client asked to revise existing content and add new content to encompass all aspects of Safe Food Handler certification.
- ▶ Project required research of the FDA Food Code and sourcing of media to enhance learning objectives.
- ▶ The client also requested the creation of documentation to accompany the application for ANSI accreditation.

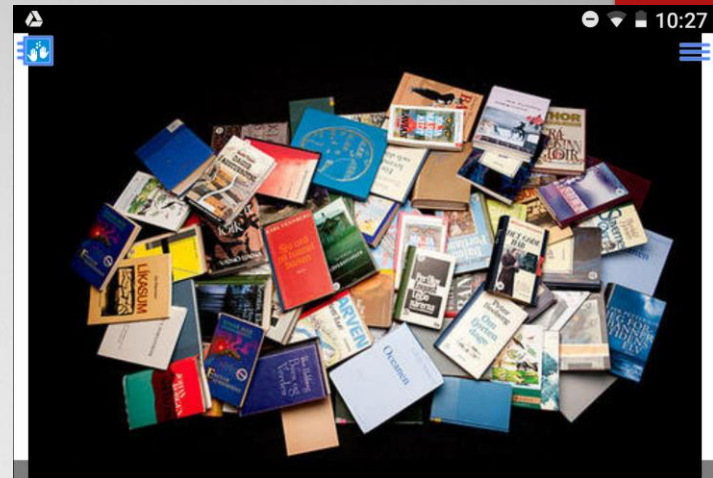
## ▶ About the Client

- ▶ Cogneti uses gamification techniques to provide mobile learning on connected devices.
- ▶ The Cogneti Safe Food Handler course is in the final stages of gaining ANSI accreditation.

# Course Content

Cogneti Safe Food Handler is a seven level course which presents all the information a student needs to be able to pass the test for their state's Food Handler certification.

The course is aligned to the 2013 USDA Food Code and is in the final process of gaining ANSI accreditation.



In this seven-level course, you will learn your role in the prevention of Foodborne Illness. Each level will have a review to help remind you of what that level covered. After successful completion of all seven levels, you will be able to identify, categorize, and analyze elements of Foodborne Illness. This course is aligned to the [2013 USDA Food Code](#)

- Level 1 - Introduction to Foodborne Illness
- Level 2- Time/Temperature Control for Safety
- Level 3- Hygiene
- Level 4 - Receiving
- Level 5 - Storage
- Level 6 - Preparing & Serving
- Level 7- Cleaning & Sanitizing

What You Will Learn

# Course Content



## Time

**Time is one side of the Control for Safety guideline.**

The length of time food should remain either uncooked or not cooled must be limited.

Uncooked food left un-chilled for over 2 hours can begin to grow dangerous pathogens.

In weather above 90° Fahrenheit, time should be limited to one hour.

# Course Content



Hot water sanitation requires water to be at least 171°F (77°C)

### Hot Water sanitization

To use only hot water to sanitize kitchen items the **water must be at least 171°F (77°C)** and items must remain completely immersed for at least **30 seconds**.

The image shows a chef in a white hat and black shirt working in a commercial kitchen. He is using a spray wand to clean items in a sink. In the foreground, a blue plastic tray holds several black cylindrical containers. The kitchen background includes stainless steel equipment and another chef in the distance.

# Course Content



## Dry Food Risks


Dry food should be stored in airtight and rodent-proof containers. Dry foods may include salt, sugar, dry spices, flours, cereals, pastas, or dry crackers.

There are three typical risks to dry food safety:

- Humidity or moisture.
- Insects or rodents that penetrate packaging or containers.
- Chemicals that can directly contaminate.

# Course Content

Each level of the Cogneti course includes a review of information presented in that level



**Review**

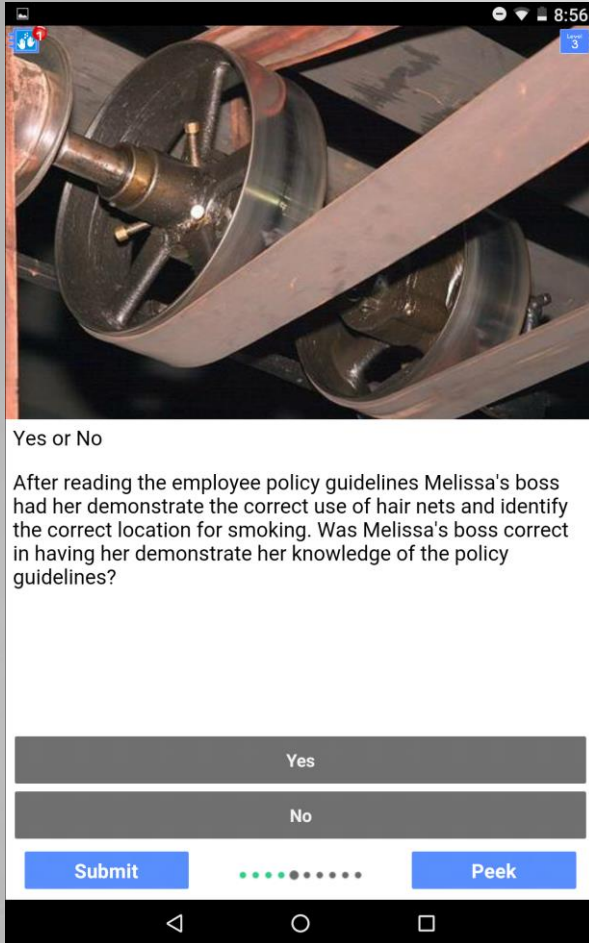
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## Review Cleaning & Sanitizing

In this final food flow section, you learned about cleaning and sanitizing food service areas.

- Cleaning removes dirt, dust, and debris; while sanitizing removes those items and reduces the number of foodborne illness pathogens.
- When washing items that contact food, either by hand or machine, follow a 5 step program.
- Five steps include scraping or soaking, washing, rinsing, sanitizing, and drying.
- Clean all equipment, cooling units, ovens, storage units, floors, and walls on a regular basis.
- Sanitize any equipment dishes, pans, or other items that come in contact with TCS food products.
- Store cleaning supplies away from food products.
- Store dishes, utensils, and equipment in a way to avoid contamination.

# Quiz & Exam Content



Students are encouraged to learn through reading content and taking review quizzes.

Once a student has successfully moved through all levels of reading course content and passing level quizzes, the course exam is unlocked.

If a student does not pass the exam, they are shown the course levels which must be completed again before a new exam attempt is opened.



# Quiz & Exam Content



Rotating stock using the FIFO method ensures food safety. What does FIFO stand for?

Select **ONE** correct answer.

First In/ Frozen Out

Fresh before Frozen

First In/First out

Frozen before Fresh

Submit

Peek

Peek

1 Coin

What is a foodborne illness?


What is a foodborne illness?



A foodborne illness is a preventable sickness caused by eating contaminated food. It is commonly known as "food poisoning". Foodborne illness in the United States is a major cause of personal distress, death, preventable illness, and avoidable economic burden.

The Center for Disease Control states that 1 in 6 Americans will get a foodborne illness from food or drink. Each year it results in approximately 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths in the United States.

# Quiz & Exam Content



Do not work with uncovered cuts 10/10


Choose the correct answer

Chuck cut his knuckles this morning when he was working on his car before he came to work. The cuts are covered with bandages and he is wearing single-use food quality gloves. Is it okay for Chuck to work in the kitchen prepping food or should the manager have him work as a host?

Chuck should work only as a host

As long as he wears gloves & bandages he can work with f... ✓

Submit ..... Peek



When using a three-compartment sink to wash dishes, which of the following should you use the third compartment for?

Storing dirty dishes

Rinsing

Drying dishes

Sanitation

Submit ..... Peek

# ANSI Accreditation Documentation

The American National Standards Institute administers accreditation standards accepted across many industries. The process to apply for ANSI accreditation involves a lengthy application process. Applicants are required to provide documented proof of meeting or exceeding ANSI requirements to gain accreditation. The following is a partial list of documentation created during the application process.

- Employee Policy
- Independent Contractor Policy
- Confidentiality Policy
- Employee Discipline Policy
- Hiring procedures
- Privacy Policy