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BASICS.*fst*® 4th Edition with Webcam Exam

Course Overview:

BASICS.*fst*® is a food safety training course for food handlers. The course will help workers learn important information about food safety. It will help them to do their job better.

Who Should Take the Course?

Any person who works with food should study BASICS.*fst*® – from the person that receives the food to the person who packages or serves the food.

Course Objectives:

The primary objective of this food safety course is to provide participants with the information required to insure employee and customer safety, and to reduce the liability of businesses.
This course is presented with and introduction and food safety culture section followed by 13 units:

1. Food Safety Regulations
2. Ten Things You Need to Know About Food Safety
3. A Closer Look at Micro-organisms
4. The Flow of Food and Facilities Design
5. Personal Hygiene in the Danger Zone
6. Cleaning and Sanitizing
7. Purchasing, Receiving and Storing Food
8. Getting Food Ready to Cook
9. Handling Dishes and Serving Food
10. Keep Food at the Right Temperature
11. Reduce the Amount of Time that Food is
12. Cooking, Cooling and Holding Food
13. Food Allergies

Food Safety Experts are available to answer any questions on the unit content, and can be reached with a click of the “Ask the Expert” button throughout the course. A “live chat” feature is also available during certain hours.

Evaluation Process:

At the end of each unit there is a unit test. Participants must pass this unit test with 100% before they can proceed to the next unit. If a participant does not score 100% they can review the unit and try the test again. Once all 13 units are complete, participants can attempt their final examination. A passing score of 74% is required on the final proctored examination to receive the BASICS.*fst*® certification.

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Course Duration:

This online course is self paced. Participants may leave the course at any time and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter.

Final Examination:

The examination can be completed at your convenience. You must use a **computer (full charge)** with a ***webcam*** and a **microphone**. You will have 90 minutes to complete the exam.

Note: For your final webcam exam location you must be alone, and in a quiet, exam friendly environment.

On completion of the course, you will have access to your final exam. Please follow the prompts on your screen. You will have the opportunity to take the exam now or later.

At the time of your exam, you will be required to present valid government photo ID. The name on you photo ID should match the name in your profile.

the Source for Food Safety

TRAINCAN, Inc.