

# Food Handler Training

*Lesson Plan for Food Handler Training*

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## OVERVIEW & PURPOSE

Students will be able to successfully obtain their food handler license by watching a series of training videos. Students will be assessed at the end of the three day training period and demonstrate their knowledge by taking a test. Food Handlers license is valid for three years from the date of issuance.

## COURSE DESCRIPTION

This course is designed to guide participants on how to create a food safety culture. Participants will learn about 5 different topics: Basic Food Safety, Personal Hygiene, Cross Contamination and Allergens, Time and Temperature, Cleaning and Sanitation. Once they go through the training videos, they will be giving two opportunities to pass the final exam.

## LEARNING OBJECTIVES

1. Students will be able to analyze “easy-to-understand illustrations, photographs and icons” that will help them get a proper understanding of food safety culture.
2. Students will be able to engage in “real-world examples that clearly communicate concepts.”
3. Students will be able to participate in “activities that reinforce concepts and help retain knowledge.”<sup>1</sup>

## COURSE MATERIALS

1. Food Safety Website provided by Centro CHA

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<sup>1</sup> “ServSafe Food Program Materials.” *ServSafe*, [www.servsafe.com/ServSafe-Advantage/ServSafe-Food-Safety-Advantage](http://www.servsafe.com/ServSafe-Advantage/ServSafe-Food-Safety-Advantage).

Teaching Format/Learning Format

Students are expected to self exhibit self directed learning utilizing FoodServ website...

CLASS EXPECTATIONS:

1. Participants must arrive on time and stay the entire time they are supposed to be in training unless instructor says otherwise.
2. Participants must not share their username and password with other participants.
3. Participants can take notes and use them for when they take the final exam.

EXAM/ASSESSMENT

1. There are 40 questions on the real ServSafe food handler exam/assessment
2. Participants need to get at least a 75% in order to pass. That means that they have to answer at least 30 questions correctly.
3. The exam/assessment is not timed. Participants only have two opportunities to take the exam.

TENTATIVE COURSE SCHEDULE

Day 1	<i>Introductions and Creating Student Accounts (1 hours max.)</i>
Objective:	<i>Students will be able to create online accounts via ServSafe and complete an intake and other forms to begin the food handler training process.</i>
Materials:	<ul style="list-style-type: none"><li>● Intake Forms and other Documents</li><li>● Computer LAB</li></ul>
Student Brings:	<ul style="list-style-type: none"><li>● I.D. or DL</li><li>● RIGHT TO WORK DOCUMENTATION</li><li>● any document that proves eligibility to work in the United States.</li><li>● Notebook/Pens</li></ul>
Outline of Class:	<ul style="list-style-type: none"><li>● Filling out Intakes (45 min) in case it has not be done previously with case manager</li><li>● Class Rules and Expectations (5 min)</li><li>● CREATE EMAIL ACCOUNT (IF NECESSARY)</li><li>● Creating SERVS SAFE Accounts Online (45 min)<ol style="list-style-type: none"><li>1. *if students do not have an email, create one first before creating a ServSafe account.</li></ol></li><li>● COMPLETE THE FOLLOWING VIDEO<ol style="list-style-type: none"><li>1. Basic Food Safety</li></ol></li></ul>

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Day 2	<i>Official Training Day (2 Hours)</i>
Objective:	<i>Students will be able to retain information and engage in activities while watching the training videos via their ServSafe account.</i>
Materials:	<ul style="list-style-type: none"> <li>● ServSafe Account</li> <li>● COMPUTER LAB</li> </ul>
Student Brings:	<ul style="list-style-type: none"> <li>● ServSafe Account password/email password</li> <li>● Notes/ Pen or Pencil</li> </ul>
Outline of Class:	<p>Student will watch the following training videos (60-90 min):</p> <ol style="list-style-type: none"> <li>1. Basic Food Safety</li> <li>2. Personal Hygiene</li> <li>3. Cross Contamination and Allergens</li> <li>4. Time and Temperature</li> <li>5. Cleaning and Sanitation</li> </ol> <p style="text-align: right;">*Students will get breaks every 30 Minutes *</p>

Day 3	<i>Wrapping up and Final Assessment (2 hours)</i>
Objective:	<i>Students will be able to complete any unfinished video modules and review content for the final exam. Students will be able to demonstrate the information retained by taking a final exam in order to obtain their Food Handler's license.</i>
Materials:	<ul style="list-style-type: none"> <li>● ServSafe Account</li> </ul>
Student Brings:	<ul style="list-style-type: none"> <li>● Notes/Pen or Pencil</li> <li>● ServSafe Account</li> </ul>
Outline of Class:	<ul style="list-style-type: none"> <li>● Finish any Video Modules from the previous class (20 min)</li> <li>● Final Exam (90 minutes)</li> </ul>

