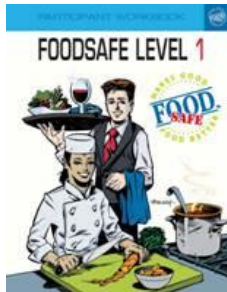


The instructor is:

**Andreas Oertel**

Public Health Inspector  
Health Protection Unit  
Manitoba Health

- Invoicing is available.
- This one day course is from 9:00 a.m. to approximately 3:00 p.m., with a lunch break.
- You are welcome to bring your lunch and eat at the school.
- You will receive your certificate upon successful completion of the exam.



When Sunrise School Division schools are closed, we are closed. The session will be rescheduled. If unsure, please call 204-268-4832, there is a message for all school closures. Please contact the school for the next available date.



## **CERTIFIED FOOD HANDLER Training Program**

**COURSE REGISTRATION FEE \$85.00  
PREPAYMENT BY CASH OR CHEQUE ONLY**

Registration fee includes Workbook, and upon successful completion of the exam, a provincially recognized certificate, valid for five years.

**PLEASE MAKE CHEQUES PAYABLE TO:**

Agassiz Adult Education Centre  
Cheques can be mailed to AAEC Box 1778  
Beausejour, MB R0E0C0

**COURSE LOCATION:**

526 Park Avenue, Beausejour.  
Two doors east of Red Apple.

For dates, to register, or for more information contact:

**204-268-4832**

**Email: [aaec@salcp.ca](mailto:aaec@salcp.ca)**

## WHO SHOULD ATTEND?

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- All owners, managers and supervisors of food service establishments.
- All food service personnel who are responsible for the receiving, preparing and serving of food.



### NOTE:

- In accordance with the City of Winnipeg Food Service Bylaw: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training program.
- Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

## COURSE OUTLINE

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### MICROBIOLOGY

- BASIC INTRODUCTION TO FOOD MICROBIOLOGY

### FOODBORNE ILLNESS

- COMMON FOODBORNE ILLNESSES, THEIR CAUSES AND PREVENTATIVE MEASURES

### HEALTH AND HYGIENE

- PROPER PERSONAL HYGIENIC PRACTICES AND GOOD HEALTH

### SERVING AND DISPENSING

- PROPER TECHNIQUES FOR FOOD SERVICE AND DISPLAY

### FOOD PROTECTION

- SAFE FOOD PREPARATION AND HANDLING PROCEDURES

### RECEIVING AND STORAGE

- FACTORS INVOLVED IN RECEIVING AND STORING FOOD

### CLEANING AND SANITIZING

- CORRECT DISHWASHING FACILITIES, TECHNIQUES, APPROVED SANITIZERS AND PROPER UTENSIL STORAGE