



## Frequently Asked Questions (FAQs) Regarding the NEW Food Handler Training (FHT) Program

### **Q: Why do I need Food Handler Training?**

*A: Every food handler plays an important role in food safety. The FHT program will empower staff with the skills and knowledge to implement good manufacturing practices that have a positive impact on food safety and long term business growth.*

### **Q: What are the benefits of taking Food Handler Training?**

*A: Studying the FHT Manual or FHT study guide or completing an interactive FHT workshop prepares you to successfully complete the FHT Examination and receive a Certificate of Completion.*

### **Q: How is this program different from health unit programs?**

*A: The FHT program for the food processing industry focuses on manufacturing, and has been developed using good manufacturing practices as a foundation. This program meets the regulatory requirements for supervisor training under the Ontario Meat Regulation 31/05.*

### **Q: How is the FHT program structured, and how is it different from the “old” FHT Course?**

*A: The previous FHT course (launched in 2003) was a self-study program with mail-in assignments, and it took approximately 40 hours to complete. The NEW FHT program has two levels (one for workers, one for supervisors), covers additional, up-to-date materials and offers several options for completion:*

- *Self-study using the FHT manual; writing the exam*
- *Self-study using the FHT study guide; writing the exam*
- *Interactive FHT workshop, workbook and study guide; writing the exam*
- *Writing the exam only*

### **Q: Is the material easily understood or very technical?**

*A: The material is designed for those working in the industry and contains familiar terminology and content for industry personnel.*

### **Q: In which languages is the FHT program available?**

*A: The study guide, workbook and exam are available in 10 languages: English, French, German, Italian, Polish, Portuguese, Punjabi, Simplified Chinese, Spanish and Traditional Chinese. The workshops and manual are presented in English only due to the enormous resources required to provide these in additional languages.*

**Q: How do I prove I have completed food handler training?**

*A: Workers and supervisors who successfully complete the examination will receive a **Certificate of Completion** from the University of Guelph, Ridgetown Campus.*

**Q: Do I need to take this one if I already have another FHT certificate? (5 years)**

*A: It is strongly advised that you update your food handler training every five years to ensure you are equipped with the most up-to-date knowledge and understanding of emerging industry issues, current regulatory requirements and good manufacturing practices. The new FHT training material provides the most recent and timely information available and will be updated on an on-going basis.*

**Q: Do I have to write an Examination?**

*A: Although the FHT program materials are excellent reference materials on their own, you must write and pass a FHT Examination to receive your Certificate of Completion (and to fulfill regulatory requirements, where applicable). Successfully completing this Examination provides assurance to employers, inspection authorities and customers that you understand your food safety responsibilities and how to control food safety hazards. Under some legislation, such as the Ontario Meat Regulation 31/05 under the Food Safety and Quality Act, your employer is required to ensure that workers have training in hygienic food handling and that a supervisor is in attendance who has received acceptable formal training in hygienic food handling. The FHT Examination provides evidence of training that meets the requirements of this regulation.*

**Q: Where do I write the Examination?**

*A: Examinations are scheduled throughout the year in various locations in Ontario; check [www.oimp.ca](http://www.oimp.ca) for dates and locations. If you attend a workshop you will write the FHT Examination at the end of the workshop.*

**Q: What mark do I need to pass the Examination?**

*A: For the worker level Examination a passing grade of 70% must be achieved. For the supervisor level Examination you must achieve 75% to pass.*

**Q: What is on the Examination?**

*A: All the material that relates to questions on the FHT Examination is covered in the manual, the study guide or during the workshops. The manual contains numerous self-tests based on the Examination with answers provided. The workshops also covers the self-test materials. The worker level Examination contains 75 multiple choice questions, the supervisor level Examination contains 90 multiple choice questions.*

**Q: What is the difference between the worker and supervisor levels?**

*A: Supervisors study additional material addressing management's responsibilities for food safety. The interactive workshop is a one-day session with Examination for workers, while supervisors attend a second, half-day session. The supervisor Examination includes questions related to their additional responsibilities.*

**Q: What does the workshop fee include?**

*A: The workshop fee includes slides, workbook and Examination. Day one lunch is provided.*

**Q: Why does it cost so much?**

*A: Considerable resources have been dedicated to developing the FHT program materials in a number of formats and languages. When factoring in the amount and quality of the material provided, and also considering the minimal time commitment required (the "old" FHT course took approximately 40 hours to complete), you will find the FHT program is well worth the modest investment.*

**Q: How long does it take to complete the FHT program?**

*A: The estimated time commitment for completing the FHT program is as follows:*

- *20 hours by self-study*
- *Workers: workshop (8 hours) plus examination (1.5 hours)*
- *Supervisor: workshop (12 hours) plus examination (2 hours)*

**Q: What does it cost to write the Examination?**

*A: The fee is \$125 to write the Examination if it is being written as part of the standalone/self study option. The Examination is included as part of the workshop package fee.*

**Q: How long does it take to write the Examination?**

*A: Participants studying at the worker level are allowed 1.5 hours to write the Examination; supervisors are given two hours to answer additional questions. We have found most participants do not require the full time allotted.*

**Q: Why do I have to give my Date of Birth when I register for the examination?**

*A: It is necessary to ensure the date of birth listed on the exam notice you submit when registering matches the date of birth listed on your identification. The date of birth is also used for cross-reference in the event there are two or more people with the same name in the database.*