



*Helping You Protect
Your Investment, Your
Employees and Your Future.*



**Food Handler
Training**

for the food processing industry

"Helping you put the pieces together"

Everyone plays a critical role in food safety.

Whether you are a worker or supervisor working in a bakery, cheese factory, vegetable packing plant, meat processing facility or any other food processing establishment, this training program will meet your food safety education needs.

Why do I need Food Handler Training?



- ✓ Foodborne illness affects **1 in 4** Canadians annually.
- ✓ The elderly, children, pregnant women, and people with **weakened immune systems** are at a higher risk of contracting a foodborne illness.
- ✓ Current estimates are that food allergies affect as many as **6%** of young children and **3% to 4%** of adults.
- ✓ A recall can have a **serious financial impact** on a food processing establishment and can result in a business closure.



***“I am responsible
for food safety”***

Benefits of FOOD HANDLER TRAINING

- ✓ **Gain the Tools:** This 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.
- ✓ **Protecting Your Investment:** As key players in the food safety continuum, employees are responsible for handling products properly.
- ✓ **Meet Regulatory Requirements:** In every sector of the food processing industry there are food safety requirements, regulations, and bylaws that need to be understood and obeyed.

About the **FOOD HANDLER TRAINING PROGRAM**

The **new** program has critical information for those working in the food processing industry. The program is offered through self study or by attending a workshop and focuses on five key areas:

1. Food Safety Responsibilities
2. Food Safety Hazards
3. Controlling Hazards
4. Food Safety Management Systems
5. Management's Responsibilities for Food Safety

MANUAL

- ✓ Learn the basics of food safety on your own, **at your own pace** with the Food Handler Training Manual for the food processing industry.
- ✓ The manual is divided into five chapters that have one or more units and **learning objectives** for each chapter.
- ✓ Activities in each unit will challenge you to apply the knowledge covered in the manual. In many instances, the activities are case studies illustrating **common situations** encountered in the food processing industry.
- ✓ Chapters 1 to 4 provide everything **workers** need to know about food safety. Chapter 5 focuses specifically on **supervisors** and their responsibility within a food safety and management role.

WORKSHOPS

- ✓ Workshops provide an **interactive learning environment**.
- ✓ Workshops are presented in **English** – 1 day for workers, 1.5 days for supervisors.
- ✓ Presentation slides, workbook and examination are available in **10 languages**: English, French, German, Italian, Polish, Portuguese, Punjabi, Simplified Chinese, Spanish and Traditional Chinese.
- ✓ Workshop fee **includes** slides, workbook, and examination.
- ✓ Check www.oimp.ca for workshop dates and locations.

TESTING YOUR UNDERSTANDING

- ✓ The program material provides the **knowledge and understanding** to prepare workers and supervisors for the Food Handler Training examination.
- ✓ The examination contains **75 multiple choice** questions for workers and **90 multiple choice** questions for supervisors.
- ✓ Examinations are available in **10 languages**: English, French, German, Italian, Polish, Portuguese, Punjabi, Simplified Chinese, Spanish and Traditional Chinese.
- ✓ Workers or supervisors who successfully complete the examination will receive a **Certificate of Completion** from the University of Guelph, Ridgeway Campus.
- ✓ Examinations are scheduled throughout the year in various locations in Ontario; check www.oimp.ca for dates and locations.



***“ I am responsible
for food Safety”***

“ I found the Food Handler Training Manual to be very helpful...The self-tests were very beneficial to the learning process.”

“ The Food Handler Training Workshop instructor has in-depth knowledge of the program.”

“ The Food Handler Training workshop was concise - Worth taking the day off work.”

“ The Food Handler Training Manual...was a great reference guide. It was easy to read and a great study tool with the self-tests and activity sections.”

“ The Food Handler Training Workshop was beneficial. We had the opportunity to learn the material, question it and understand it.”



***"We are ALL responsible
for food Safety"***

How to GET STARTED

- ✓ Purchase the manual on its own and start studying today.
- ✓ Enroll today in an interactive workshop.
- ✓ Purchase the manual and enroll in the workshop to get the maximum benefits of the Food Handler Training Program.

For More INFORMATION

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