

## **Food Service Equipment: Sanitation**

Estimated time to complete: 20 min.

### **Course Description**

The proper cleaning and care of school kitchen equipment can make the difference between having a safe and healthy work area and food supply, and an unhealthy workplace with an unsafe food supply. *SafeColleges' Food Service Equipment: Sanitation* course is designed to provide food service employees with information about sanitation practices that will keep the equipment in your kitchen safe from contamination.

### **Common Themes**

- The benefits of clean and sanitary kitchen equipment
- The proper way to clean and care for stainless steel surfaces in the school kitchen
- Safely cleaning and storing kitchen knives
- Sanitation procedures for each of the most common types of food service equipment found in school cafeterias

### **Author**

Art Dunham served as President of the Florida School Food Service Association from 2003-2004 and is now the Secretary/Treasurer of the School Nutrition Association. Art currently holds the titles of Certified Food Service Professional and School Nutrition Specialist. While teaching Hotel/Tourism courses at the Schiller International University, Art is also the Assistant Director of school food services at Pinellas County Schools and serves as a member of the International Association of Food Protection.

Art received his master's degree in food service management from the New York University in 1986 and was awarded an Honorary Doctorate of Food Service (DFS) from the North American Association of Food Equipment Manufacturers (NAFEM) in 2007.

### **Training Environments**

*SafeColleges* is ideal for a blended learning environment, complementing in-service or video training, or as a stand-alone training course. The *SafeColleges* approach engages the learner in an e-learning environment while a Compliance Management System automatically tracks his/her progress through the courses. This assists the district administrator or training coordinator in demonstrating compliance.

For a free evaluation, email [info@safecolleges.com](mailto:info@safecolleges.com) or call 1.800.434.0154.

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