

Food Service Equipment: Safe Use

Estimated time to complete: 20 min.

Course Description

SafeSchools *Food Service Equipment: Safe Use* course is designed to provide food service employees with information on use and care of standard commercial food service equipment. Careful use of equipment will keep you from getting hurt, along with protecting your students from foodborne illnesses. This course will help to promote a healthy long lasting environment for both the kitchen equipment and the people operating them.

Common Themes

This course reviews the following topics related to arson awareness and prevention:

- The importance of safe use and care of kitchen equipment
- Training on how to use individual kitchen equipment safety
- Instruction on how to clean kitchen equipment properly

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

SafeSchools is ideal for a blended learning environment, complementing in-service or video training, or as a stand-alone training course. The SafeSchools 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@safeschools.com or call 1-800-434-0154.

