

Course Description - BASICS.fst for Food Service Professionals

Welcome to BASICS.fst online, the food safety training course for food handlers. This course will help you learn important information about food safety and how to do your job better. It has been designed to meet all of the recommended requirements of the Canadian Food Retail and Foodservices Code and Regulations. Learning about food safety is the best way to insure customer and employee safety and reduce liability for your business.

This online program is designed for individual study and is divided into 13 easy-to-use training modules or chapters. At the end of the chapter you will be challenged with practice exercises to further help you reach the learning objectives. You will be required to complete a unit test at the end of each chapter. Successful completion advances you to the next chapter. Please be advised that these unit tests do not constitute completion of the program.

In order to fulfil the requirements for the BASICS.fst program you must successfully complete the supervised/proctored final classroom examination. A passing score of 74% is required to receive a BASICS.fst certificate. Those awarded certification will be added to the TrainCan Inc. central searchable database to verify successful candidates for the convenience of trainers and public health inspectors.

Supervised/proctored final classroom examinations are arranged through the Nova Scotia Tourism Human Resource Council (NSTHRC) office and will be held throughout the province regularly. Exams will only take place when a minimum of five (5) registered candidates are scheduled to write the exam from a community. Please contact the NSTHRC by phone at (902) 422-5853 or by email at NSTHRC@tourism.ca to schedule your final exam.

Food safety is part of everyone's job, from the person who receives the food to the person who packages or serves the food. Guests expect safe food and are becoming more concerned about it each day. Keep them safe with the knowledge acquired in BASICS.fst. Take the knowledge home and keep you and your family safe too.

Food Safety is your responsibility.