



Food Handler Training Class

By: Jim Trageser

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For In-House Training of Food Handlers to include Bartenders, Waitresses, Dining Room Helpers, Cooks, Pre-Cooks and Dishwashers.



Contents of Class:

- The Health of our Members is in your hands
- Food Handler's guide to Food Safety
- How to prepare and serve food that is safe
- How to understand food temperatures
- The importance of good personal hygiene in the food areas
- Learn how to avoid contaminating equipment and storage containers
- **When and how often to wash your hands and wear gloves**
- How to properly wash, rinse and sterilize dishes, utensils, and equipment
- How to keep prep areas and all surfaces sterilized.

Please note: you must have a CURRENT Food Handler's license to bartend, cook, prepare food, serve food, help in the dining room or wash dishes