



Caring for the Nutritional Needs of Older Adults

Food Safety Made Easy

Description

Remember the old saying, “Give a man a fish and you feed him for a day, Teach a man to fish and you feed him for a lifetime”? When it comes to food safety, we need to teach our kitchen staff to fish! Each year up to 81 million people become ill from microorganisms in food, resulting in 10,000 needless deaths. As leaders in the food service industry, it is our responsibility to make sure the food we serve is safe. The best way to achieve that goal is to train our staff on safe food handling. This session will cover the basics on food safety, including the HACCP system, and provide ideas and resources on food safety training that will keep our residents healthy and happy.

- Explain the basic principles of sanitation and food safety;
- Recognize and assess food safety risks that contribute to food borne illness;
- Develop a HACCP plan to assure food safety;
- Implement and monitor the HACCP process to maintain food safety;
- Train staff on learned techniques to become effective leaders in food safety and sanitation.

Objectives

Participants will be able to:

1. explain the basic principles of sanitation and food safety
2. recognize and assess food safety risks that contribute to food borne illness
3. develop a HACCP plan to assure food safety
4. implement and monitor the HACCP process to maintain food safety
5. apply learned techniques to become effective leaders in food safety and sanitation

Audience: Interdisciplinary

Audio-Visual Needs: Data projector, lapel microphone

Teaching Method: Lecture, discussion, participation, Power Point slides/handouts