

# Frequently Asked Questions

## FOODSAFE Course Instruction

The Health Protection Unit of Manitoba Health will authorize Grades 11 to 12 Food and Nutrition and Culinary Arts teachers to provide FOODSAFE Level 1 course instruction and to issue Food Handler Training Certificates. The following FAQs will help you decide whether you would like to offer this program in your classroom.

### What qualifications does the food and nutrition and/or culinary arts teacher require to provide the instruction of FOODSAFE Level 1 to students enrolled in their program?

The teacher must have the following:

- a minimum of 200 hours of teaching experience
- a thorough understanding of the content of the FOODSAFE Level 1 course
- the ability to respond appropriately to questions that might arise from the content
- the completion of at least one post-secondary level course in food safety, food science, or microbiology
- experience in the practical application of food safety principles in the food service environment

### Where do I acquire the **teacher material** to teach the FOODSAFE Level 1 course?

The FOODSAFE Level 1 instructor kit (available in English, Chinese, Korean, and Punjabi) with multimedia USB (PowerPoint, worksheets, and videos) is available for purchase from the Province of British Columbia at [www.foodsafe.ca](http://www.foodsafe.ca).

### Where do I acquire the **student material** to teach the FOODSAFE Level 1 course?

The FOODSAFE Level 1 Participant Workbook (available in English, Arabic, Chinese, French, Korean, and Punjabi) is available for purchase from the Province of British Columbia at [www.foodsafe.ca](http://www.foodsafe.ca). **Note:** Teachers typically purchase a class set and issue the student workbooks to be reused each term.

### Can I provide FOODSAFE Level 1 instruction to students who are not enrolled in my Grades 11 to 12 Food and Nutrition or Culinary Arts courses (e.g., life skills, Grades 9 to 10 Food and Nutrition)?

No, the topics covered in the FOODSAFE Level 1 program are directly related to the learning outcomes in the Grades 11 to 12 Food and Nutrition and Culinary Arts curricula. The framework documents are available at [www.edu.gov.mb.ca/k12/cur/teched/he\\_framework/docs/food-nutrition/gr9-12-full.pdf](http://www.edu.gov.mb.ca/k12/cur/teched/he_framework/docs/food-nutrition/gr9-12-full.pdf) (Food and Nutrition) and [www.edu.gov.mb.ca/k12/cur/teched/sytep/culinary\\_arts/index.html](http://www.edu.gov.mb.ca/k12/cur/teched/sytep/culinary_arts/index.html) (Culinary Arts).

### How many hours of instruction are required to complete the FOODSAFE Level 1 course?

Seven to eight hours of instruction are required to cover the content—it can be taught in one session or in a series of sessions.

### What is the exam format, number of questions, and the length of time provided to write the exam?

The 50-question, print-based, closed-book, multiple-choice exam typically takes 30 minutes to complete. There is no time limit on the exam.

# FAQs

## FOODSAFE Course Instruction

### **What accommodations are allowed for students to write the exam?**

The exam environment is to be similar to the accommodations provided in other school-based tests/exams (e.g., the use of a scribe or reader during the exam, the use of a private space while being supervised).

### **Are the hard copy exams available in any other language other than English?**

There are three versions (A, B, and C) of exams available in English. The A version of the exam has been translated by Manitoba Health into 15 languages (Arabic, Simple Chinese, Traditional Chinese, Farsi, French, German, Greek, Japanese, Korean, Punjabi, Russian, Spanish, Tagalog, Ukrainian, and Vietnamese).

### **Where do I access the exam booklets, student answer sheets, and the answer keys, and is there a cost?**

All examination supplies are provided at no charge by Manitoba Health by emailing a request to [FoodSafe@gov.mb.ca](mailto:FoodSafe@gov.mb.ca).

### **What is the pass mark that is required on the exam to attain a Food Handler Training Certificate?**

The student must achieve a minimum mark of 70% on the exam. The exam can be rewritten once, and then it is recommended that the student take the course again prior to a third attempt.

### **How do I access the Food Handler Training Certificate template and FOODSAFE logo?**

A sample template that provides the text requirements will be provided electronically by Manitoba Health. Once your school division/school has created the certificate with the required elements, in addition to your school division logo, the certificate template will be reviewed and approved.

### **After the successful completion of FOODSAFE Level 1 exam (minimum mark of 70%), when do I issue the Food Handler Safety Certificate to the student?**

The course instruction, exam administration, marking, and issuing of the certificate are to be provided by the food and nutrition or culinary arts teacher within the same course term.

### **What student records do I have to retain after the completion of the FOODSAFE Level 1 course and the issuing of the Food Handler Training Certificate?**

Teachers are to maintain their own database with the student name, date of completion, and certificate number they have assigned to each Food Handler Training Certificate. The decision whether to issue duplicate copies of the certificate if the student requires an additional copy (e.g., misplaced, destroyed copy) is at the teacher's discretion.

### **Are food and nutrition and culinary arts teachers required to have a current Food Handler Training Certificate?**

No, this is not Manitoba Health requirement, but may be a requirement of employment with your school division.

### **Where do I find additional information about public health and food handler training?**

Additional information is available on the Manitoba Health website at [www.gov.mb.ca/health/publichealth/environmentalhealth/protection/index.html](http://www.gov.mb.ca/health/publichealth/environmentalhealth/protection/index.html).