ADVANCED.fst® For Foodservice and Food Retail Professionals (Management Level)

Course Overview:

ADVANCED.*fst*® is a management level food safety training course. The course will help food handlers and management within the Foodservice/ Food Retail sector learn important information about food safety. It will help them to do their job better. The information and recommendations in this course are based on the Food Retail and Food Services Regulation and Code (FRFSRC), Health Canada and The Canadian Food Inspection Agency.

Who Should Take the Course?

This course is designed for managers and any employee who wants to take their food safety knowledge to the next level. You do not have to complete BASICS.*fst*® to take this course.

Course Objectives:

The primary objective of this food safety course is to provide participants with the information required to insure employee and customer safety. It should also help to reduce the liability of business.

The course is designed for individual study and is divided into 14 easy-to-use training modules. Throughout the training, students will be challenged with case studies and practice exercises to help them reach the learning objectives.

Food safety experts are available to answer any questions on the unit content, and can be reached with a click of the "Ask the Expert" button throughout the course. Live Chat is also available for technical support or course content questions.

Evaluation Process:

At the end of each of the 14 modules there will be a test. Students must score 100% on the module test in order to move forward to the next chapter. If a student does not score 100% on the first try they can review the module and try again. Completing these test helps to prepare students for their final certification examination.

Once all of the modules are complete, participants must schedule a supervised/proctored in class examination. A passing score of 75% is required to receive an ADVANCED.*fst*® certificate.

Course Duration:

This online course is self-paced. Participants may leave the course at anytime and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 8 - 12 hours to complete.