

Welcome to FOODSAFE Level 1



At the end of FOODSAFE Level 1, participants will be able to describe and apply safe food handling practices at each step of the food preparation process from receiving to serving, in order to reduce the risk of food contamination.

Overview



Unit 1

The Causes of Foodborne Illness

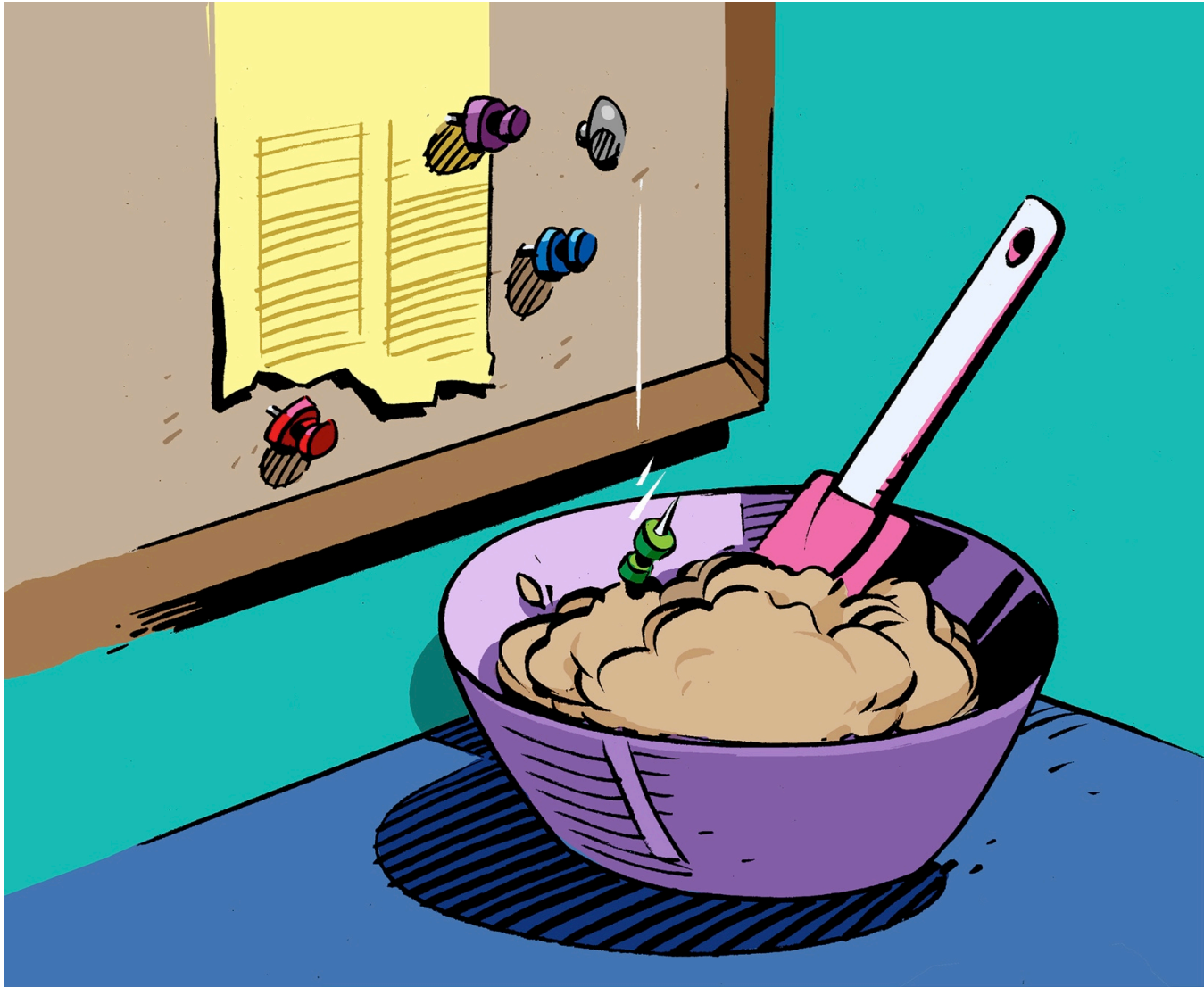


The Causes of Foodborne Illness

Name That Hazard!



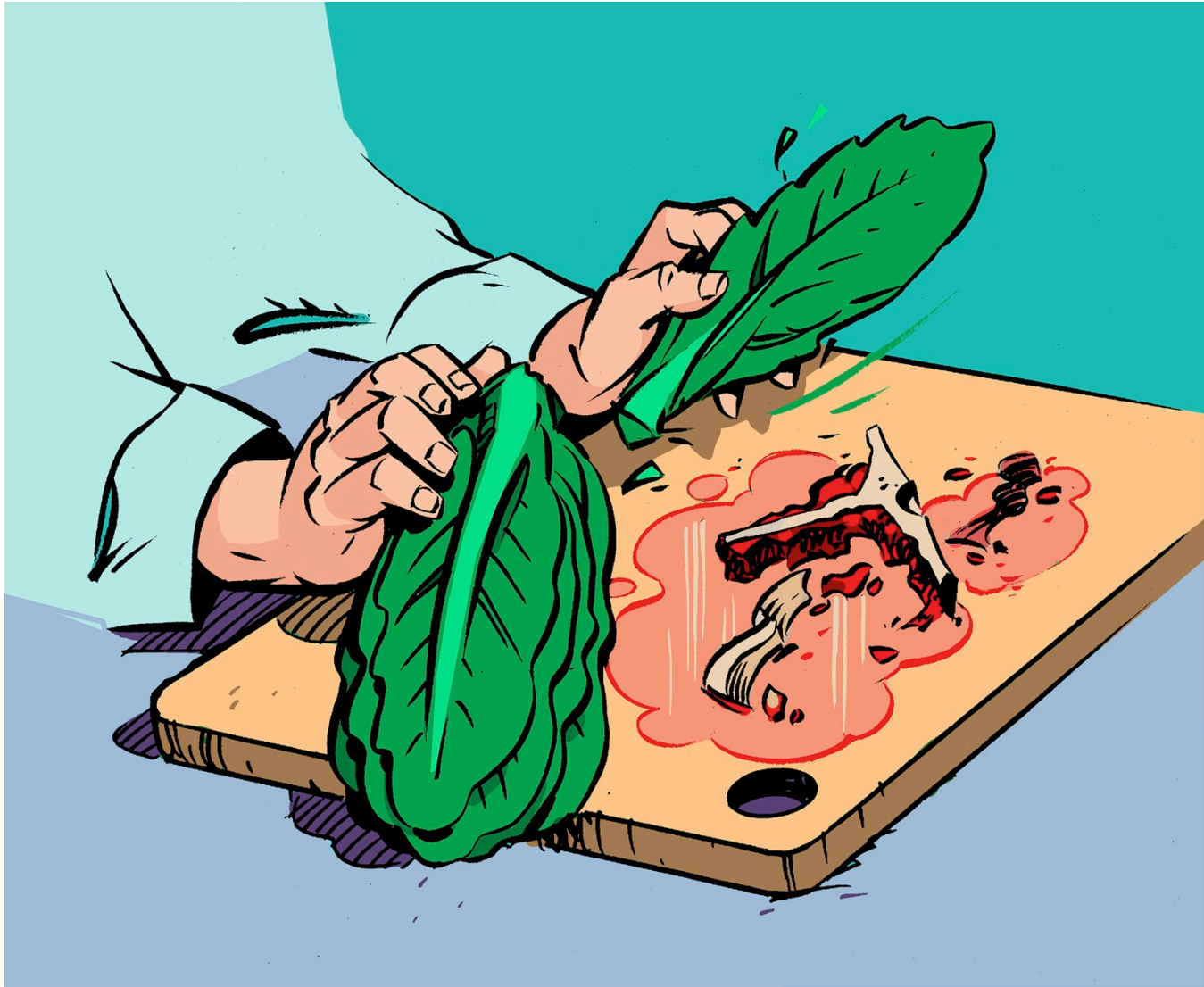
...or is it a hazard?



















Unit 1 Review



1. Glass shards, tacks and hair are examples of:
 - a) chemical contaminants
 - b) physical contaminants
 - c) biological contaminants

2. Pesticides and cleaning agents are examples of:

- a) chemical contaminants
- b) physical contaminants
- c) biological contaminants

3. A bottle of bleach has been left on the vegetable prep table. The bottle is leaking and bleach has coated some chopped lettuce. This is an example of:
- a) chemical contamination
 - b) physical contamination
 - c) biological contamination

4. ***Most*** cases of foodborne illness in the food service industry are caused by:
- a) chemical contaminants
 - b) physical contaminants
 - c) biological contaminants

5. A guest with a severe nut allergy has asked if there are nuts in a stir-fry dish they want to order. You are almost sure there are no nuts in the dish. What is the first thing you should do?
- a) Tell the guest there are no nuts in the dish.
 - b) Do a visual check of the dish to see if you can see any nuts.
 - c) Check with the chef and check the ingredient list.