

Week 1: Syllabus Review, Pre-Test, Blackboard and Canvas

Week 2: Introduction and Chapter 1: Keeping Food Safe

Week 3: Chapter 2: Understanding the Microworld and Chapter 3: Contamination, Food Allergens, and Foodborne Illness

Week 4: Chapter 4: The Safe Food Handler and Chapter 5: The Flow of Food: An Introduction

Week 5: Test on Chapters 1- 5

Week 6: Chapter 6: The Flow of Food: Purchasing and Receiving and Chapter 7: The Flow of Food: Storage

Week 7: Chapter 8: The Flow of Food: Preparation and Chapter 9: The Flow of Food: Service

Week 8: Test on Chapter 6-9

Week 9: Chapter 10: Food Safety Management Systems and Chapter 11: Safe Facilities and Management

Week 10: Chapter 12: Cleaning and Sanitizing

Week 11: Chapter 13: Integrated Pest Management

Week 12: Chapter 14: Food Safety Regulation and Standards

Week 13: Chapter 15: Staff Food Safety Training

Week14: Test on Chapter 10-15

Week 15: Finals