FOOD SAFETY TRAINING COURSES AND GUIDELINES

During the academic year, the Food Services Office employs approximately 300 full-time, 150 part-time, and 1,200 student employees to work in the Dining Halls and satellite Food Services locations on the University of Massachusetts, Amherst campus. In addition, there are five student-run food establishments that employ another 100 students.

The challenge of preparing safe, quality food begins with well-trained and knowledgeable Food Services employees. The Department of Environmental Health & Safety (EH&S) provides food safety training and guidance to employees of the University Dining Services, student-run food establishments, and to students planning an event where food will be served. The training courses listed below are all designed to help meet that challenge by focusing on those concerns that are critical to the safe preparation, cooking, holding, and storage of food. For more information, please contact Larry Davis at EH&S: (413) 545-2682.

**SERVSAFE 18-HOUR COURSE AND 8-HOUR COURSE WHICH INCLUDES THE REQUIRED MA ALLERGEN CERTIFICATION**

The ServSafe course has become the industry standard in food safety training providing accurate, up-to-date information for all levels of employees in all aspects of handling food, from receiving and storing to preparing and serving. The ServSafe course is required for most full-time and part-time University Food Services employees who handle food. The full 18-hour ServSafe course is recommended for employees taking the course for the first time. The 8-hour course, which is an abbreviated version of the 18-hour ServSafe course, is recommended for employees who are being recertified. ServSafe certification is valid for five years.

**FOOD & SANITATION 1-HOUR TRAINING WORKSHOP**

The 1-hour Food & Sanitation Training Workshop provides reviews and updates on food safety requirements and regulations. An annual requirement for all Food Services employees, this workshop is usually scheduled at the beginning of each semester during Food Services Orientation Day.

**FOOD & SANITATION 1-HOUR WORKSHOP FOR STUDENT EMPLOYEES IN FOOD SERVICES, STUDENTS WHO ARE EMPLOYED IN STUDENT-RUN FOOD ESTABLISHMENTS, AND STUDENTS PLANNING A FOOD-RELATED EVENT**

The 1-hour Food & Sanitation Workshop provides an overview of food safety requirements and regulations. Mandatory for ALL student Food Services employees and students working in student-run food establishments, this workshop is usually scheduled at the beginning of each semester during the Food Services Student Employee or the Student-run Businesses Orientation Day, and at various other times during the semester.

**OWL ONLINE TRAINING FOR AUXILIARY SERVICES STUDENT FOOD SAFETY TRAINING**

Available at: [http://www.ehs.umass.edu/auxiliary-services-student-food-safety-training](http://www.ehs.umass.edu/auxiliary-services-student-food-safety-training)

For more information, please contact Larry Davis at: EH&S, 545-2682.

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