

Professional Standards Topics 2025

Certified Food Safety Manager Course and Exam (5-6 hours)

CA Food Handler Card Course and Assessment (3 hours)

Food Allergy Safety and Awareness (1-2 hours)

Food Safety and Sanitation for Schools (2 hours)

Bingo Game (1 hour)

Child Nutrition Potpourri (1-2 hours)

Food Safety Jeopardy (1 hour)

Kitchen Safety Jeopardy (1 hour)

Custom Jeopardy Game (1 hour)

Knife Safety (30 minutes)

Back/Lifting Safety (45 minutes)

Kitchen Ergonomics (45 minutes)

Slips, Trips, and Falls (45 minutes)

Chemical Safety/SDS Training (1 hour)

Cleaning and Sanitizing (1 hour)

Employee Hygiene Standards (1.5 hours)

Employee Health at Work (Injury and Illness) (1 hour)

Kitchen Bloodborne Pathogens (1 hour)

Person-in-Charge (PIC) Training (1 hour)

Hazard Analysis Critical Control Point HACCP System (General) (1 hour)

Hazard Analysis Critical Control Point HACCP System (District Specific) (1 - 3 hours)

Food Temperatures through the Flow of Food (1 hour)

Kitchen Self-Inspections (1 hour)

Taking Corrective Action (30 minutes)

Highly Susceptible Population (HSP) Considerations (1 hour)

Preventing Cross-Contamination (1 hour)

Three Types of Foodborne Hazards (1 hour)