

FREE TRAINING PROGRAMS

THREE CERTIFICATE PROGRAM: SAFE FOOD HANDLING, WHMIS, WORKPLACE SAFETY

COURSE CONTENT

In this 3 certificate program, participants will obtain WHMIS and Workplace Safety Certificates through online self-study and their Safe Food Handling in person in Dungannon to become food safety specialists. This Safe Food Handling Certification course covers principles of sanitary food service and Hazard Analysis Critical Control Point procedures. The Safe Food Handling Certificate is good for 5 Years and include a day of instruction and a one hour exam reserved for the end of the day. Participants are required to achieve a mark of 70% or above to pass the exam and become certified. Participants must show photo identification before writing the Safe Food Handling exam. Access to the WHMIS and Workplace Safety course will be provided beforehand.

ABOUT THIS TRAINING

This 3 Certificate course will provide online access to WHMIS & Workplace Safety. Safe Food Handling will be led in person by the London Training Centre.



This Employment Ontario program is funded in part by the Government of Canada and the Government of Ontario.

PLACE AND DATE

WHMIS & Workplace Safety (online)

November 10-11 - self study

Safe Food Handling-Live in Person-

November 12, 2022

Dungannon Community Centre,

78 Albert Street, Dungannon

SIGN UP