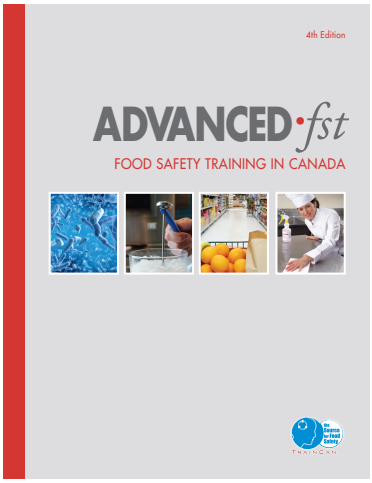
https://secondharvest.traincancampus.com



ADVANCED.*fst*® 4th Edition with Webcam Exam

Course Overview:

ADVANCED.*fst*® is a management level food safety training course. The course will help food handlers and management within the Foodservice/ Food Retail sectors learn important information about food safety. It will help them to do their job better. The information and recommendations in this course are based on the Food Retail and Food Services Regulation (FRFSRC) and the Food Retail and Food Services Code (FRFSC), Health Canada and The Canadian Food Inspection Agency.

Who Should Take the Course?

This course is designed for owner/operators, managers, chefs and any employee who wants to take their food safety knowledge to the next level. You do not have to complete BASICS.*fst*® to take this course.

Course Objectives:

The primary objective of this food safety course is to provide participants with the information required to ensure employee and customer safety. It should also help to reduce the liability of business. This course is designed for individual study with an introduction and food safety culture section,followed by 15 units:

1. Regulatory Agencies and Inspections
2. Food Safety Essentials
3. Microbiology
4. Food Allergies
5. Personal Hygiene
6. Purchasing and Receiving
7. Storing Food Safely
8. Keeping Food Safe During Preparation and Service
9. Introducing the HACCP System
10. Prerequisite Programs
11. Adapting HACCP Principles in Your Operation
12. Facilities and Equipment
13. Thermometers
14. Cleaning and Sanitizing
15. Pest Management

Throughout the training, students will be challenged with case studies and practice exercises to help them reach the learning objectives.

Food safety experts are available to answer any questions on the unit content, and can be reached with a click of the “Ask the Expert” button throughout the course. Live Chat is also available for technical support or course content questions.

the Source for Food Safety
TRAINCAN, Inc.

https://secondharvest.traincancampus.com

Evaluation Process:

At the end of each of the 15 modules there will be a test. Students must score 100% on the module test in order to move forward to the next chapter. If a student does not score 100% on the first try they can review the module and try again. Completing these test helps to prepare students for their final certification examination.

Once all of the modules are complete, participants can attempt the webcam examination. A passing score of 75% is required.

Course Duration:

This online course is self-paced. Participants may leave the course at anytime and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 8 - 12 hours to complete.

Final Examination:

The examination can be completed at your convenience. You must use a **computer (full charge)** with a ***webcam*** and a **microphone**. You will have 90 minutes to complete the exam.

Note: For your final webcam exam location you must be alone, and in a quiet, exam friendly environment.

On completion of the course, you will have access to your final exam. At this time, please follow the prompts on your screen. You will have the opportunity to take the exam now or later.

At the time of your exam, you will be required to present valid government photo ID. The name on you photo ID should match the name in your profile.

the Source for Food Safety

TRAINCAN, Inc.