

**Course Name: Food Safety**

**Hours to complete:** 0.75

**CEUs:** 0.10

**Description:**

This course will discuss the principals of food safety, including the dangers of improper food safety, estimated cost associated with improper food safety, and how the management and training of food service employees affect food safety.

**Audience:**

This program is designed for ride owners/operators, maintenance, inspectors and other amusement personnel who require continuing education and training for maintaining their certification to work in their respective positions per AHJ regulations and/ or company policies. This program is also ideal for individuals wishing to remain current on latest industry trends, standards and best practices applicable to their day-to-day job duties as it relates to their role.

**Specific target audience includes:**

Ride device, water slide, water attraction, trampoline and adventure course maintenance personnel, owner/ operators, management and manufacturers looking to improve efficiencies in their performance.

**Prerequisites:**

Participants enrolling in this course:

- Must have access to a mobile device or computer with connectivity to the internet for viewing the content within the learning management system.
- Must log in with their unique email and password credentials to access their course materials.
- Must have access to a stable high speed internet connection for optimal viewing of the content to minimize potential for buffering of multimedia in learning programs.

**Evaluation:**

Successful course completion includes:

- Review of the module content in its entirety
- Successful completion of the module quiz
- Completion of the module course evaluation survey.

Upon successful completion of all modules, participants must complete the course survey and then will have access to download their credentials and any associated CEUs.

**Outcomes:**

Participants in this course will

1. Discuss the principals of food safety
2. Identify the dangers of improper food safety
3. Discuss the impact of food facility design on food safety
4. Recognize the importance of management and training of food service employees affect food safety
5. Discuss The Law and how it relates to the food safety business

**Expectations:**

Students will watch a learning module of content from the AIMS 2020 Safety Seminar video series and complete the assessment quiz at the end of the module.