

## Food Safety Training Toolkit

**FoSTT**

## For novice food service workers

### Background

- It is essential that food service workers are trained effectively in order to prevent foodborne illness outbreaks
- Current training programs overlook an estimated 57% of food service workers who have little to no education (Shierholz 2014)
- It is important that food safety training is accessible to all food-handlers and that food-handlers with little to no education are taken into account (Shierholz 2014)

### Methodology

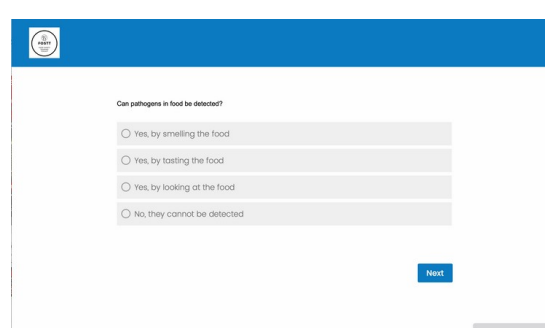
- Core concepts from state-mandated food safety training programs will be emphasized in FoSTT
- The purpose of FoSTT will be to prepare food handlers to earn their certification
- The will be on the following concepts:

Basic Food Safety  
Personal Hygiene  
Cleaning and Sanitizing  
Cross Contamination  
Time and Temperature

### References

Shierholz, H. (2014, August 21). Low Wages and Few Benefits Mean Many Restaurant Workers Can't Make Ends Meet, Economic Policy Institute, 383. Retrieved February 5, 2017, from <http://www.epi.org/publication/restaurant-workers/>

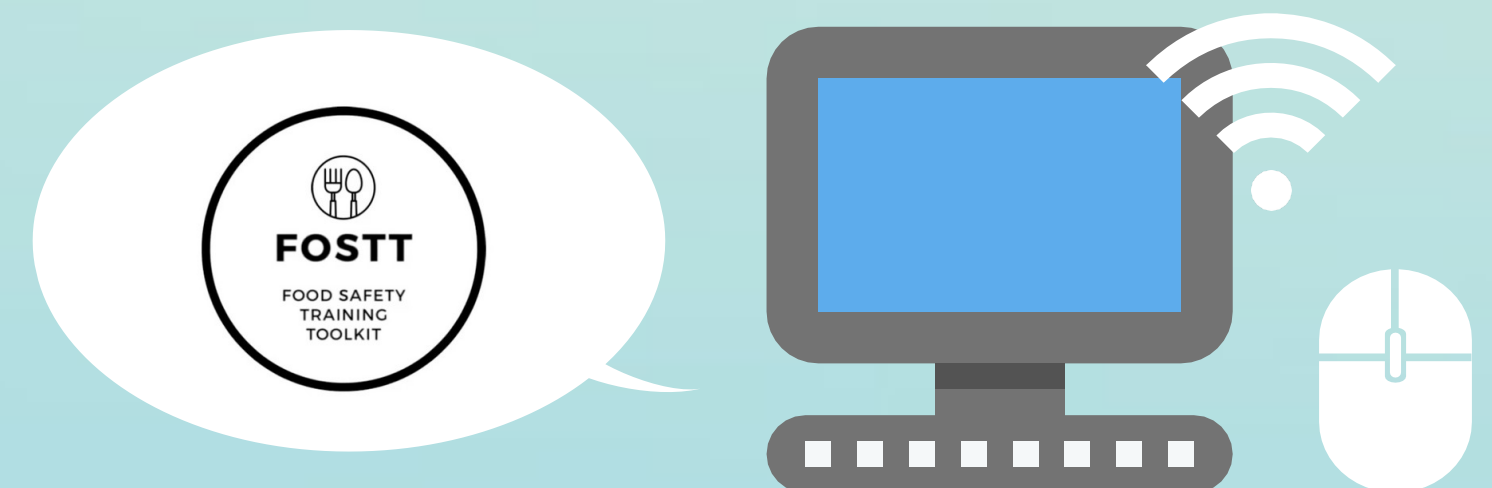
#### Accredited food-handler training



#### Accredited food-handler exam

### Purpose

- This toolkit is intended to be an online supplement to current accredited food safety training programs
- This toolkit will emphasize concepts that are essential to state-mandated food safety training programs
- This toolkit is intended to prepare novice food-handlers to earn required certification(s)



### Next Steps

- FoSTT will be used to enhance food safety competence amongst novice food service workers
- Data collected from post-training surveys will be analyzed to improve the efficacy of FoSTT and user experience

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