

Certification Program in Food Handling

FULLY RECOGNIZED IN THE
PROVINCE OF ONTARIO



The Food Handler Certification program teaches you how to safely prepare, store and serve food.

WHO SHOULD ATTEND?

Interested candidates who want to prepare and serve food.

COURSE OUTLINE:

- Microorganisms
- Foodborne Illness
- Pest Control
- Food Protection
- Cross Food Contamination
- Cleaning and Sanitizing
- Safe Food Handling Methods

ONLINE REQUIREMENTS:

- Must have stable connection to internet
- Must have a working web cam
- Computer literate

Upon successful completion of the online training you will receive an activation token to write the exam.

Participants must provide a government ID before taking the exam.

FRIDAY, FEBRUARY 19, 2021
10:00 AM–2:00 PM

Services are provided at no cost.

For other services and monthly workshop schedules, please visit us at costi.org

TO REGISTER:

PLEASE CLICK [LINK](#)
OR CALL 647.827.1425

DEADLINE FOR REGISTRATION:
FEBRUARY 17, 2021

Limited seats available!
Must be unemployed and out of school.

costi.org

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