

# Food Service

## 4 Hours

The topics within the Food Service catalog cover food safety regulations, guidelines, service rules, common foodborne illnesses, employee safety, portion control, nutrition, courtesy, and ways to eliminate foodborne illnesses using HACCP principles (Hazard Analysis Critical Control Points).



### Measurable

Printable reporting features allow administrators to monitor and document progress in real-time.

**Food Service.....2 Hrs.**

**Eliminating Foodborne Illness  
Using HACCP Principles.....2 Hrs.**



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Staff Development Training



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**Patrick Willi, Director**  
**[pwilli@schooltrainingsolutions.com](mailto:pwilli@schooltrainingsolutions.com)**  
(Office) **850.475.4024**  
(Customer Support) **800.261.6248**