



UNIVERSITY OF MASSACHUSETTS/AMHERST  
Environmental Health & Safety  
Biosafety and Environmental Health Program  
117 Draper Hall, 40 Campus Center Way  
Amherst, MA 01003-9244  
Phone: 413-545-2682 Fax: 413-545-2600

## **FOOD SAFETY TRAINING COURSES AND GUIDELINES**

During the academic year, the Food Services Office employs approximately 300 full-time, 150 part-time, and 1,200 student employees to work in the Dining Halls and satellite Food Services locations on the University of Massachusetts, Amherst campus. In addition, there are five student-run food establishments that employ another 100 students.

The challenge of preparing safe, quality food begins with well-trained and knowledgeable Food Services employees. The Department of Environmental Health & Safety (EH&S) provides food safety training and guidance to employees of the University Dining Services, student-run food establishments, and to students planning an event where food will be served. The training courses listed below are all designed to help meet that challenge by focusing on those concerns that are critical to the safe preparation, cooking, holding, and storage of food. For more information, please contact Larry Davis at EH&S, 545-2682.

### **SERVE-SAFE 18-HOUR COURSE AND 8-HOUR COURSE**

The Serve-Safe course has become the industry standard in food safety training providing accurate, up-to-date information for all levels of employees in all aspects of handling food, from receiving and storing to preparing and serving. The Serve-Safe course is required for all full-time and part-time University Food Services employees who handle food. The full 18-hour Serve-Safe course is recommended for employees taking the course for the first time. The 8-hour course, which is an abbreviated version of the 18-hour Serve-Safe course, is recommended for employees who are being recertified. Serve-Safe certification is valid for five years.

### **FOOD & SANITATION 1-HOUR TRAINING WORKSHOP**

The Food & Sanitation Training Workshop provides reviews and updates on food safety requirements and regulations. An annual requirement for all Food Services employees, this 1-hour training workshop is usually scheduled at the beginning of each semester during Food Services Orientation Day.

### **FOOD & SANITATION 1-HOUR WORKSHOP FOR STUDENT EMPLOYEES IN FOOD SERVICES, STUDENTS WHO ARE EMPLOYED IN STUDENT-RUN FOOD ESTABLISHMENTS, AND STUDENTS PLANNING A FOOD-RELATED EVENT**

The Food & Sanitation Workshop provides an overview of food safety requirements and regulations. Mandatory for ALL student Food Services employees and students working in student-run food establishments, this 1-hour workshop is usually scheduled at the beginning of each semester during the Food Services Student Employee or the Student-run Businesses Orientation Day, and at various other times during the semester.

For more information, please contact Larry Davis at EH&S, 545-2682.

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