

## Food Safety and Handling

<b>Category</b>	<b>Course</b>	<b>Diploma</b>
Food Industry	Diploma in Food Industry Roles and Responsibilities	Diploma
Occupational Health Processing Safety	Diploma in Occupational Health, Safety and Environment (OHSE) Diploma in Dairy, Food Process and Product Technology Diploma in Food Safety	Diploma Diploma Diploma
<b>Category</b>	<b>Course</b>	
Allergen	Food Allergen Awareness	
Allergen	Allergen Management Training	
Chemicals	Health and Safety of Hazardous Chemicals	
Electrical	Health and Safety - Electrical Safety in the Workplace	
Eye Safety	Eye Safety Training	
Federal	Fundamentals of Federal Food, Drug, and Cosmetic Act (FD&C Act)	
Fire Safety	Fire Safety Awareness	
Food Fraud	Food Fraud Training	
Food Industry	Good Manufacturing Practices (GMP) for Food Industry Employees	
Food Preparation	Becoming a Food Preparation Worker Food Quality: Application of Quality Control (QC) Tools in the Food Industry	
Food Quality		
Food Security	Basics of Food Security and Nutrition	
HACCP	Advanced HACCP Training	
HACCP	Managing HACCP Essentials - An FDA Perspective	
Hazardous Materials	Hazardous Materials Safety Specialist	
Health	Hospitality Management - Health and Safety in Food Service	
Health	Construction Safety and Health	
HR	Human Resources in the Food Service and Hospitality Sector	
Hygiene	Food Hygiene	
Hygiene	Food Safety and Hygiene	
Markets	Food Safety for Supermarkets, Grocery Stores and Other Retail Businesses	
Microbiology	Introduction to Food Microbiology ISO 45001:2018 – Occupational Health & Safety Management Systems	
Occupational Health		
OSHA	Navigating Cal/OSHA - Fundamentals of Health & Safety Program	
OSHA	Essentials of OSHA Safety & Health Programs (SHP)	
Processing	Advancements in Food Processing and Nanotechnology	
Processing	Food Service Excellence - Meat Cutting and Processing	
Product Dev	Fundamentals of Food Product Development	
Production and Pr	Sustainable Food Production and Processing	
Public Health	Hazard Analysis Critical Control Points (HACCP)	
Public Health	Hazard Analysis and Public Health: A HACCP Approach	
Quality	Food Processing Technology and Quality of Food	

<b>Category</b>	<b>Course</b>
Safety	Food Safety Knowledge - Basic Level Requirements
Safety	HACCP Essentials and Catering Food Safety
Safety	Implementation of HACCP Food Safety System in the Food Processing Industry
Safety	FSSC 22000 - Fundamentals of Food Safety System
Safety	HACCP Food Safety System for Restaurants and Other Catering Services
Safety	Food Safety and Hygiene in the Catering Industry
Safety	The Basics of Food Safety and Hygiene
Safety	ISO 22000:2018 - Food Safety Management Systems (FSMS) Training
Safety	ISO 22000:2018 - Elements of Food Safety Management System (FSMS)
Safety	HACCP Fundamentals for Catering and Manufacturing
Safety	Food Safety: Good Manufacturing Practices (GMP) Training
Safety	Food Safety: Good Manufacturing Practices (GMP) in the Food Industry
Safety	Food Safety Training - Safe Practices and Procedures
Safety	Fundamentals of Health and Safety in the Workplace
Safety	Hydrogen Sulfide Awareness for Worksite Safety
Safety	Workplace Safety: PPE, Fall Prevention, and Lifting Techniques
Safety	Basic Food Safety Training - From Farm to Fork
Safety Audits	Safety Audits Training
Science	The Science of Food
Security	Fundamentals of Food Security Management
Serving Safe	Fundamentals of Serving Safe for Managers
Serving Safe	Fundamentals of Serving Safe for Food Handlers
Skills and Procedures	Kitchen Management - Skills and Procedures
Thermal Processing	Thermal Processing of Foods: Food Packaging and Regulations
Threat Assessment	Threat Assessment and Critical Control Points (TACCP)