

[Food Safety Basics](#) (4-hour training) Developed for new school nutrition managers, employees, and substitute cooks – this training curriculum is designed to provide a basic understanding of food safety. The lesson content covers food safety and why it is important, methods for training school nutrition staff on food safety, how to prevent foodborne illness, and checklists to monitor food safety.

TARGET AUDIENCE – Managers and Food Service Assistants/Technicians

KEY AREA: 2: Operations