



Food Handler Certification Training

It is important to protect yourself and others from getting sick by learning safe food handling practices. The Simcoe Muskoka District Health Unit (SMDHU) offers a provincially recognized Food Handler Certification Training for those who are: interested in food safety, or are currently working in a food premises, and for those who own or manage a food premises. The course is an education program developed to increase food safety awareness in food premises such as restaurants, institutions and the community. The food handler certification training allows for participants to gain necessary life skills and also assist with future employment in the food service industry.

The goal of the SMDHU Food Handler Certificate Course is to train individuals who prepare and/or serve food to the public to become responsible food handlers by using safe food handling methods and to promote worker health and safety.

The objectives are to:

- emphasize food safety in a fast-paced, growing industry;
- prevent foodborne illness;
- protect the public and workers from harm;
- apply safe procedures for receiving, storing, preparing and serving food;
- reduce common errors in handling potentially hazardous foods.

How to Become Certified

There are three ways for you to become a Certified Food handler.

① Full Day Workshop

- Opportunity for new or current food handlers to meet their peers and share their experiences.
- An interactive way of learning with a Public Health Inspector as a facilitator.
- Several locations, dates and times are posted at www.simcoemuskokahealth.org
- Same day exam.
- Maximum of 20 participants, so registration is required.
- Pre-registration and payment is required by visiting your local SMDHU office (*except 80 Bradford St. Barrie*).

② Self-study

- Prepare at your own pace.
- Download the manual or visit your local SMDHU office (*except 80 Bradford St., Barrie*) to purchase one.
- Same manual as used in the workshop.
- Once you are ready, you will need to call and register for an exam. An exam schedule is available on our website at www.simcoemuskokahealth.org.



3 Online: "In Good Hands": Food Safety Certification Course

- Covers the same material as the workshop, but allows you to work through at your own pace, in an online environment.
- Once online portion is complete, you will need to register for an exam (*the cost of the exam is not included in the price*) at your local SMDHU office (*except 80 Bradford Street, Barrie*).

Fees and Manual

Training Format & Materials	Price
Full Day Workshop (manual, thermometer & exam)	\$40.00
Full Day Workshop (downloaded manual, thermometer & exam)	\$30.00
Self-Study (manual & exam)	\$25.00
Self-Study (downloaded manual & exam)	\$15.00
In-Good Hands Online Course - Exam	\$15.00
High School (manual & exam)	\$10.00
Re-writes (first one is included in the price)	\$5.00
Replacement Wallet Card	\$5.00

Manuals (English or French) are downloadable from our website **www.simcoemuskokahealth.org** or available for purchase by visiting a local SMDHU office (*except for 80 Bradford St. Barrie*). You **MUST** pre-register and pay for a workshop. If you choose not to download the manual, one will be given to you at time of registration.

Please note:

- Currently **cash** is the only payment method accepted.
- There are **no refund** of fees.
- After passing the exam, you will receive a wallet-sized Food Handler Certificate that is valid for five years in the province of Ontario.
- We do reserve the right to cancel any exam/workshop.
- The Food Handler Certification Workshop is taught in English.
- Exams are available in: English, French, Chinese, Tamil, Farsi and Russian.