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Hands-on Food Safety Training for Folklorama, a Temporary Food Service Event

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Describe what you did in a few sentences (Who, What, When, Where, Why and How?)

Developed a hands-on food safety delivery program for Folklorama, a multicultural temporary food service event.

Food safety training is an integral component in the public health system designed to reduce the incidence of foodborne illnesses. The delivery method of this training is unique. The majority of food safety training courses are class-room based that provide information to participants but has no practical re-enforcement. The literature suggests that this is an inadequate method of delivery. The training consists of 8 stations that cover the major points in food safety as they pertain to temporary food service events, such as Folklorama. Participants will be grouped (5 or 6) and rotate through the stations, which are 15 minutes in length. Within the 15 minutes, the training will be interactive and hands-on. Each pavilion will get a

package that contains food safety information so that they are not required to memorize anything, only have to reference it. The package will further contain food safety posters, laminated sanitizer labels, and sanitizer test strips. Food safety information has also been translated in 15 languages to assist volunteer food servers in the pavilions. There are instructors that are able to deliver training in English, Spanish, French, Italian and Ukrainian. The instructors are MB Health Public Health Inspectors and MAFRI Food Safety Analysts. The participants will also receive a food safety log book intended strictly for record keeping. The participants will ensure that all temperatures during food preparation, storage, and holding are recorded. This food safety log book will then be submitted at the end of the venue for review.

Why was this project/strategy significant? Or, What was the most significant change because of this project/strategy?

Hands-on approach to food safety was significant with multicultural events to alleviate concerns with language barriers and to assist adult learners with food safety practices. Literature suggests that individuals learn best when they are actively involved in the process. This training was the outcome based on my research evaluating the provisions of hands-on training with 5 pavilions; it has now expanded to 43 pavilions.

Would you have changed anything?

I would not have changed anything at this time.

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