

From the British Columbia FOODSAFE Secretariat

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REAL CASE EXAMPLES 2006 LEVEL 1 CURRICULUM

Cheese Allergy

A 13-year-old girl ate French fries at her high school cafeteria. It's believed the food was cross-contaminated with cheese, to which she was severely allergic. Her heart and lungs collapsed and she died the next day.

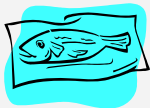
Source: [Coroner Calls for Stricter Allergy Measures in High Schools](#), CBC News



Parasite Control

Freezing fish at -20°C (-4°F) for 7 days, or at -35°C (-31°F) for 15 hours, will render fish safe from parasites in raw or undercooked fish (sushi and ceviche).

Source: [BC Centre for Disease Control](#)



NEW COORDINATOR

Welcome to [Toni Burton](#) the new FOODSAFE Secretariat Coordinator.

- Toni has worked at Camosun College for 14 years including six years as the Co-operative Education Program Coordinator for the Hotel & Restaurant Administration Diploma program and seven years in senior management as the Director of Co-operative Education & Student Employment Services.
- Prior to coming to Camosun, Toni was a Master Trainer for Tourism BC where she assisted in the development and delivery of the SuperHost suite of programs; and the Manager of Industry Education & Training for Tourism Victoria. Toni has an extensive background in teaching, training, curriculum development and educational leadership.
- She holds a BA in Psychology, a BA Honours in Pacific & Asian Studies, a Business Administration diploma in Hotel & Restaurant Management and has recently completed a M.Ed. in Workplace and Adult Learning in an online program. An active member of the community, Toni has volunteered in a variety of functions at festivals, concerts and sporting events. She sat on the Board of the Victoria Branch of the BC Restaurant & Foodservices Association from 1997-2000.

LEVEL 1 REVISION

The revised Student Workbook, Slides and Instructor Guide for Level 1 were released in January 2007. While the content of the video has not changed, it is now available on a convenient DVD. Highlights of the 2006 Edition include:

- Adding real cases of FBI from a variety of foodservice settings
- Clarifying topics that students find difficult to understand such as the difference between food intoxication and infection
- Upgrading the design and readability of the slides
- Adding viewing notes to the Guide and Workbook to enhance the video
- Expanding the Appendices in the Workbook and Instructor Guide
- Adding legible miniatures of all Student Workbook pages and slides into the Instructor Guide
- Handy tear-out registry page in the Student Workbook

A complete list of the changes between the 2002 and 2006 versions is available here <http://www.foodsafe.ca/downloadfiles/FS1Changes2006.pdf>

IMPORTANT EXAM NOTE: There have been no changes to the Level 1 Exam

LEVEL 1 IMPLEMENTATION

As stated in *FOODSAFE News*, December 2006, with the introduction of the new Level 1 resources in January 2007, FOODSAFE instructors may continue using the 2002 editions of the Student Workbook, Slides and Instructor Guide until June 30, 2007, after which the new resources must be used. Note that as the content of the Level 1 video has not changed, instructors may continue to use the 2002 version. To order all FOODSAFE materials, contact the [Queen's Printer](#).

TRY FOODSAFE.CA

Course Directory:

Make sure learners know where you are. Remember to update and add your spring, summer and fall FOODSAFE courses to the [Course Directory](#). Obtain logins and passwords from your Health Authority. Contact [Sally Coates](#) at the Secretariat if you need help. Looking for a course? The Directory provides information on current courses and instructors and is searchable by city and by month.

Free Resources:

Download free posters, brochures, cartoons and teaching materials to post in your classroom or workplace. View and use the <http://foodsafe.ca/FSEducators.htm#Foodservices> PowerPoint presentation with handouts for a complete 2-hour workshop.

Who's Who in FOODSAFE:

Find contact information for the Health Authorities, FOODSAFE Partners, and Food Safety Contacts across BC and the Yukon. Locate who to contact for replacement certificates.



LEVEL 1 ONLINE

FOODSAFE Level 1 Online is now available! Course development completed in February and the online course began operation in March. New course sections are offered once each week. The course is coordinated by the FOODSAFE Secretariat and offered through our partner [BCcampus](#). FOODSAFE Level 1 is taught by certified FOODSAFE instructors and includes all of the same course content as the Level 1 classroom course. Learners typically spend 8-12 hours to complete the course, and they have a maximum of three weeks in which to complete the course work and write the final multiple-choice exam. Exams are written in the learners' home communities and supervised by approved invigilators identified by the learners. To learn more, read the extensive list of online FAQ at <http://www.foodsafe.ca/online.htm>

EVENTS & EDUCATION

[FOOD 1021 Introduction to Food Microbiology \(Distance course\)](#)
BC Institute of Technology

[International Food Law Distance Education Certificate Program](#)
Michigan State University

Canadian Institute of Public Health Inspectors
73rd Annual Educational Conference
Visiting The Core ~ Building The Future
[Brent Zaharia](#) or 1-888-245-8180

Kelowna, BC
June 17-20, 2007

[International Association of Food Protection Conference](#)

Lake Buena Vista, FL
July 8-11, 2007

[BCFPA Annual Conference](#) BC Food Protection Association
Conference
Preparing for the Future

Richmond, BC
October 18, 2007

[BC Hospitality Industry Conference & Exposition](#)
British Columbia & Yukon Hotels Association and the Alliance
for Beverage Licensees

Vancouver, BC
November 18-20, 2007

[Emergency Preparedness](#)
Pacific Northwest Preparedness Society

Vancouver, BC
November 20-22, 2007

[CRFA - Trade Shows - The B.C. Food Service Expo](#) The BC Food
Service Expo
Canadian Restaurant and Foodservices Association

Vancouver, BC
January 27-28, 2008

[The Canadian/International Food & Beverage Show](#)
Canadian Restaurant and Foodservices Association

Toronto, ON
March 2-4, 2008

[APEX](#)
Atlantic Canada's largest hospitality trade show

Moncton, NB
April 27-29, 2008

[Canadian Institute of Public Health Inspectors](#)
74th Annual Educational Conference
Beyond the Horizon

St. John's, NL
July 20-23, 2008

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