

FOODSAFE News

From the British Columbia FOODSAFE Secretariat

VISIT FOODSAFE.CA

FOODSAFE Instructors—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 [Foodservices for FOODSAFE Instructors](#) 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.



THE FOODSAFE SECRETARIAT TEAM

Isn't it strange how we can get to know people through email messages and telephone conversations, without ever knowing what their faces look like! To allow you to put faces to names when you're talking to us, here is a recent photo of the team, taken on a sunny spring day in Victoria!



l to r: Sally Coates, Program Assistant; Kait Cavers, EatSmart Coordinator; Trudy Baird, Program Assistant; Toni Burton, FOODSAFE Secretariat Coordinator

CHINESE FOODSAFE LEVEL 1 2006

Thanks to **Conrad Leung** of Vancouver Community College's Asian Culinary Arts Department, the Chinese translation of the 2006 edition of FOODSAFE Level 1 will be available this summer. Conrad has volunteered his time to oversee the meticulous translation and layout of the Chinese/English bilingual edition and we thank him for his dedication and service to the FOODSAFE and Chinese communities.



LEVEL 2 REVISIONS COMING SOON!

This summer, the Secretariat is beginning a project to completely revise and update FOODSAFE Level 2. A steering committee made up of EHOs, FOODSAFE Level 2 instructors and curriculum developers will be struck this spring and we hope to complete work on the project within this fiscal. If you would like to be involved, or would like more information, please contact [Toni Burton](#) at the FOODSAFE Secretariat.



Phase 2 of the EatSmart BC project is now underway, coordinated by Kait Cavers, a Co-op student from the Applied Communication Program at Camosun College.

The EatSmartBC program is designed to easily incorporate food safety and good nutrition into our already hectic lives by way of the internet.

Just when you thought you didn't have enough time in the day to sit down and plan out a nutritious meal for your family in a safe and sanitary way, EatSmartBC.ca comes to the rescue!

The website will boast handy kitchen tips for the home, including how to handle food, how to get the most from what you're eating, and how to keep fit and have fun while you're doing it!

Quick tips, facts, recipes and articles all in one place? Believe your eyes, ears and taste buds!

FOOD SAFETY NEWS

No surge of food-borne illness in 2007

http://www.ctv.ca/servlet/ArticleNews/story/CTVNews/20080410/food_illness_080410/20080410?hub=Health

Steps to Protection from Salmonella

http://www.hc-sc.gc.ca/ahc-asc/media/advisories-avis/_2008/2008_37_e.html

OPEN SCHOOL BC OFFERS FOODSAFE LEVEL 1 ONLINE

Since its implementation in March 2007, FOODSAFE Level 1 Online has been a tremendous success. To date, over 600 participants from all over the BC/Yukon region have completed the online course—and the program continues to gain momentum.

In July, 2007 it became clear that the existing systems for the delivery of FOODSAFE Level 1 Online through the cooperative efforts of the Secretariat and BCcampus, would not be sufficient to support continued growth. At that time, we began to seek an 'end-to-end' solution to the administration of FOODSAFE Level 1 Online that would maintain or improve upon the integrity, security, and efficient delivery of the online program.

We are pleased to announce that we have formed a partnership with **Open School BC**, for the delivery of FOODSAFE Level 1 Online.

Open School BC is a public sector, cost-recovery organization specializing in the design and development of high quality educational materials. Over the past seventy-five years, Open School BC has consistently played a leading role in the growth of distributed learning in this province. Open School BC is a division of the Queen's Printer, an organization with which the BC FOODSAFE Secretariat already shares a successful partnership.

FOODSAFE Level 1 Online went on a brief hiatus through March, as we made the transition from BCcampus to Open School BC and tested the new systems and procedures. Since opening the Open School BC FOODSAFE Online course in April, almost 200 people have registered for the Online course.

FOODSAFE Level 1 Online is taught by certified FOODSAFE Instructors with experience in distributed learning. Each instructor is responsible for a virtual class of up to 35 students. Discussion boards, instructor interaction and student-to-student communication enhance the virtual classroom environment.

FOODSAFE Certificates for FOODSAFE Level 1 Online are issued by each of the participants' local Health Authority, or by the BC branch of the Canadian Institute of Public Health Inspectors for out-of-province participants. The responsibility for content, program development, communication and marketing of all BC FOODSAFE products including FOODSAFE Level 1 Online continues to be the sole responsibility BC FOODSAFE Secretariat working with the BC FOODSAFE Steering Committee.

Check out the Open School BC FOODSAFE information page at: <http://www.openschool.bc.ca/cgi-bin/foodsafe/REGISTER/index.pl>



TRANS FAT & BC FOOD SERVICE ESTABLISHMENTS

The BC Government is committed to banning trans fat in all BC food service establishments, including restaurants and schools, by 2010. Trans fat is a fatty acid that is found naturally in low levels in some animal-based foods and also formed when liquid oils are made into semi-solid fats like shortening and hard margarine. The trans fat found mainly in processed baked goods, snack foods and fried foods is considered unhealthy. Trans fat is a health concern because it can increase the risk of developing heart disease. To learn more about trans fat and your health and trans fat and the Canadian food industry see the following link: http://www.hc-sc.gc.ca/fn-an/nutrition/gras-trans-fats/index_e.html

FOODSAFE LEVEL 1 DELIVERY REMINDER!

The FOODSAFE Level 1 Course is designed to be delivered over 7 - 8 hours of classroom time, including time to write the FOODSAFE exam. Allowing for breaks, class make-up and teaching style, there is always a little variation in time, however the total time for a one-day FOODSAFE Level 1 course must be **no less than 8 hours!**

BC FOODSAFE SECRETARIAT

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EVENTS & EDUCATION

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

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

[4th Annual Summit on Food Safety](#)
Toronto, ON June 17 & 18, 2008

[Canadian Association of Foodservice Professional](#)
National Conference
Antigonish, NS June 18-22, 2008

[Canadian Institute of Public Health Inspectors](#)
74th Annual Educational Conference: Beyond the Horizon
St. John's, NL July 20-23, 2008

[International Association of Food Protection Conference](#)
Columbus, Ohio Aug. 3-6, 2008

[CHINA International FOOD SAFETY & QUALITY CONFERENCE 2008](#)
Beijing, China Sept. 24 & 25, 2008

[BC Hospitality Industry Conference & Exposition](#)
Vancouver, BC
November 23-25, 2008

[The BC Food Service Expo](#)
Vancouver, BC
January 25 & 26, 2009

[The Canadian/International Food & Beverage Show](#)
Toronto, ON March 8-10, 2009

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