

RETAIL COUNCIL OF CANADA
FOODWISE

Food Safety Certification

Elevate your team's expertise through **RCC FoodWise™ Online**, the next evolution training in food safety standards.

Through video, workbooks, and interactive quizzes, your staff will enjoy learning about the latest, scientifically backed procedures to keep themselves, food, and customers safe.

MEMBER PRICING - ONLY \$20

NON-MEMBER PRICING - \$39

MODULE 1



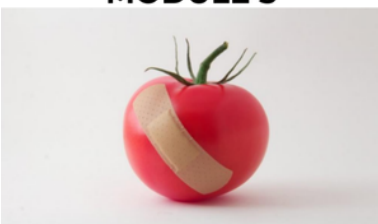
Module 1: Food Safety: Every step in the supply chain counts. Emphasizing the importance of every step in the food supply chain for maintaining safety.

MODULE 2



Module 2: Regulatory Standards: Employee roles for safe food. Highlighting the pivotal role of every employee in adhering to regulatory standards for safe food delivery.

MODULE 3



Module 3: Foodborne Illness & Injury: Provides an overview of Foodborne illness & injury - Microbiological, Chemical and Physical.

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MODULE 4



Module 4: Properties of Food (PHFs vs non-PHF): A look into the essential factors influencing microorganism growth in food, including nutrients, temperature, time, oxygen levels, acidity, and moisture.

MODULE 5



Module 5: Time-Temperature: Emphasizing the role of temperature and time to prevent the growth (i.e increase in number) of microorganisms.

MODULE 6



Module 6: Allergen Awareness: A look into allergens and how minute amounts may have very serious consequences, including death, in sensitive individuals and to adhere to company policies and procedures to minimize the risk of allergen transfer.

MODULE 7



Module 7: Premises, Equipment, Water and Waste Management: Shedding light on the importance minimizing potential food safety risks.

MODULE 8



Module 8: Housekeeping vs Cleaning & Sanitizing: Emphasizing the role of Housekeeping a food safety and pest control standpoint (i.e. neat, clean, tidy, unobstructed, no place for pests to feed, hide or breed).

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MODULE 9



Module 9: Pests and Pest Control:

Understanding preventative measures need to be in place and corrective actions need to be initiated immediately when pests or evidence of pest activity are observed at store level.

MODULE 10



Module 10: Personnel – Health and Hygiene:

Understanding the importance of hand washing: Good personal hygiene is a protective measure against foodborne illness.

MODULE 11



Module 11: Recall: Covers Food Recall Notices which are issued when a food is identified as being (or potentially being) contaminated with a pathogen, a chemical (including an undeclared allergen) or foreign material that may cause harm to consumers.

MODULE 12



Module 12: HACCP vs HACCP-based: A look into HACCP, good food handling practices with additional documentation (i.e. say what you do, do what you say and prove it).

MODULE 13



Module 13: Good Food Handling Practices – Total Store:

Provides a summary of the information presented in the FoodWise Food Handler Certification Course along with additional information related to implementation at store level.



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Other Information

Course Content: Course content is based on module reading. The workbook is available in the online course which can be downloaded and used as a Food Safety reference in your store. Accommodations for special needs can be made when requested.

Language Available: English and French

Course Length: 8 hours. Participants have 30 days to complete the module.

Technical Requirements: The course is available in an online learning platform.

Special Requirements: If you have an identified learning disability or language barrier, RCC can make special accommodations when necessary.

Certification Exam: The multiple-choice examination component of the FoodWise Program is the only assessment that the participant will partake in to become certified. The examination will consist of 50 multiple-choice questions. The exam will be proctored virtually. Accommodations for special needs can be made when requested.



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RCC's FoodWise™ Certification is valid nationwide for five years

Refund Policy: To cancel a course registration, you must submit your cancellation request via email to education@retailcouncil.org within 14 days of enrollment.

Refund requests submitted within this timeframe will be issued a full refund. To view Retail Council of Canada's privacy policy, please visit <https://www.retailcouncil.org/privacy-policy/>

Have questions? Contact Hamna Khan, Education Manager, hkhan@retailcouncil.org

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