

Food Safety is Important - Design Document

<i>Business Purpose</i>	<p>Texas requires that many food service employees complete an accredited food handler training course within 30 days of getting a job. These courses train employees on food safety including good hygiene practices, how to avoid cross contamination, and more.</p> <p>To ensure people are taught the proper skills, the Texas Department of State Health Services licenses the online, private, and classroom food handler training programs throughout the state.</p> <p>To apply for a license to be a training program, businesses must submit a course curriculum, a sample food handler certificate, and pay the appropriate fee. A separate application is required for each course curriculum.</p> <p>Woodland Learning Strategies intends to create an online course to sell to foodservice employees who need to get their Texas Food Handler’s License and meet state food safety requirements.</p>
<i>Target Audience</i>	Foodservice Employees who work restaurants, hotels, caterers, cafeterias, and other foodservice operations
<i>Training Time</i>	This module is 1 of 5. This module will take approximately 20 minutes.
<i>Training Recommendation</i>	<p>eLearning</p> <p>It has become an industry best practice for employees to earn their Food Handler’s License on their own time and at their own expense.</p> <p>For the employee, eLearning allows them to complete the training at their own speed and according to their schedule. It could also have the additional advantage of allowing the learner to take the course in another language, such as Spanish or Vietnamese.</p> <p>For employers, it eliminates the cost of providing an instructor and scheduling time for the training.</p> <p>For Woodland Learning Strategies, it reduces costs since each delivery method requires a separate application with the state.</p>
<i>Deliverables</i>	<p>eLearning course built in Storyline</p> <p>Topics covered from page 7 of the state application: “How food becomes unsafe” and “Food Safety is Important”</p> <p>Using Level 1, 2 and 3 interactions in Storyline including avatars and branching scenario</p> <p>Script for voiceover narration</p> <p>Storyboard with script</p> <p>Module Quiz</p> <p>Job Aid</p>

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<i>Learning Objectives</i>	<ol style="list-style-type: none">1. Define foodborne illness2. Classify contaminants as biological, chemical, and physical3. Recognize common food handler mistakes4. Identify behaviors that keep food safe
<i>Training Outline</i>	<ul style="list-style-type: none">• Welcome Slide• Navigation• Learning Objectives• Introduction "How Foodborne Illnesses occur"<ul style="list-style-type: none">• Definitions<ul style="list-style-type: none">• foodborne illness• 3 types of contaminants: Biological, Chemical, Physical• Knowledge check• Common Food Handler Mistakes<ul style="list-style-type: none">• Poor Cleaning and Sanitizing• Poor Personal Hygiene• Cross-Contamination• Time and Temperature Abuse• Knowledge check• Your role: Behaviors that keep food safe<ul style="list-style-type: none">• Cleaning and Sanitizing surfaces correctly• Practicing Good Personal Hygiene• Controlling time and temperature of food• Preventing cross contamination• Knowledge check• Summary• Quiz• Quiz Results• Congratulations
<i>Assessment Plan</i>	Graded Quiz: 5 questions, 80% passing rate, 2 attempts