**Curriculum and assessments for a food handler’s card:**

Here is a web site with lots of training for Food Handler in video format.

# The videos are a good lead in to studying the food handler book that is online. The topics to assist students in getting their food handler card include: Part 1 explains why safe food handling is important and foods that may cause illness. Part 2 explains Personal Hygiene procedures, Part 3 explains Preventing Cross Contamination, Part 4 is Measuring Temperatures, Part 5 is Safe Food and temperatures, Part 6 is Cleaning and Sanitizing and there are more. The videos I checked out last 4 to 5 minutes each.

<https://www.youtube.com/watch?v=khQ0YDcMTfQ>

Here is another site with Basic Food Safety Training that helps schools with a free program to assist students in getting their food handler card for free. They have programs specific to each county in Oregon <http://www.orfoodhandlers.com/eMain.aspx?State=OREGON>

Also, the training manual is on line and test is done on-line so whatever accommodations the student needs can be given through their school program. Here is the web site <https://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/cert.aspx>