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Stronger Communities.
Healthy People

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Food Safety

Ohio State University Extension Family and Consumer Sciences recognizes that the manner in which people handle and prepare food is a major reason why foodborne illnesses occur. People must alter their food handling behavior, but they must first have the knowledge and skills that are known to protect food from contamination with pathogens before they have the capacity to change their behavior. Family and Consumer Sciences' food safety



education provides the knowledge and skills Ohio citizens need to reduce incidences of foodborne illnesses and to reduce the impact of those illnesses on health care costs. Food safety education also equips food service businesses for success.

Family and Consumer Sciences' food safety programs include the following.

- **ServSafe®:** A two-day food safety training course for food service managers
- **Occasional Quantity Cooks:** Training for Extension volunteers/employees who provide leadership to the preparation and/or service of food at sponsored events
- **Employee Food Safety Training:** A three-hour course of hands-on activities and discussion designed to increase food safety knowledge and awareness
- **Pathway to Food Safety:** Five food safety video lessons developed for grocery store non-management employees

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THE OHIO STATE UNIVERSITY

FAMILY AND CONSUMER SCIENCES
THE COLLEGE OF EDUCATION AND HUMAN ECOLOGY
THE COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES