

MACMHB

State Training Guidelines Workgroup

Training/Curriculum Recommendations

The intent of this Training Guideline is for the development and presentation of training content. Curricula based on this guideline will contribute to statewide training quality, uniformity, and reciprocity.

Topic: *Food Safety*

Defining Paragraph (Vision, Boundaries, Overall Outcome Statement):

Food safety and the prevention of food-borne illnesses are critical to the health and well-being of all persons.

Definitions:

Content – These are a listing of the areas covered in the subject.

Outcomes/Competencies – These are statements about what participants will be able to do as a result of having participated in the course.

Outline – A suggested approach to meeting Outcomes/Competencies.

These three are interrelated, but not necessarily a one-to-one relationship.

Content:

1. Major tenets of food safety
2. Safe food storage and preparation
3. Proper hand washing technique and personal hygiene
4. Food recalls

Outcomes/Competencies:

1. Describe the link between improper food handling, poor personal hygiene, and food-borne illness.
2. Demonstrate proper hand washing technique and describe how this helps prevent food-borne illness.
3. List signs/symptoms of food-borne illness.
4. List criteria for safe food handling, storing, and serving.
5. Identify appropriate response to food recalls.

Outline/Recommendations:

Trainer Qualifications:

Check all that apply, be specific (years, degree, skills, etc):

- College Degree:
- License:
- Years' Experience (please specify below):
- Documented Skill Set:
- Training Experience:
- Trainer in Adult Learning Styles/Methods:
- Other: Must have content expertise

Specified experience:

One year experience in food preparation preferred

Length of Training:

This course could be 1-2 hours at the entry-level, longer for larger groups. Additional hours covering detailed information on conditions specific to the individuals supported.

On-line: 45-60 minutes

Format:

The acceptable format(s) for the class:

- Blended Learning (Online + Instructor-Led)
- Instructor-Led Class
- Instructor-Led Webinar
- Online Course
- Other (specify):

Teaching Methods:

These are the best teaching methods for teaching course content. Additional methods may also enhance learning.

- Individual
- Classroom/Group
- Lecture
- Discussion
- Skills Practice
- Return demonstrations

Food Safety

- Activities
- Videos
- Online Activities
- Individual Assignments
- Homework assignments
- Other (specify):
- Other (specify):

Method of Assessment:

How to measure entry-level competency in this course.

- | | | |
|-------------------------------------|----------------------------------|-----------------------------|
| <input checked="" type="checkbox"/> | Written Test | Performance Indicator: 80 % |
| <input type="checkbox"/> | Return Demonstration | Performance Indicator: |
| <input checked="" type="checkbox"/> | Online Test | Performance Indicator: 80 % |
| <input type="checkbox"/> | Skill Sheet | Performance Indicator: |
| <input type="checkbox"/> | Homework Assignment(s) | |
| <input type="checkbox"/> | Observation with sign-off sheet. | |
| <input type="checkbox"/> | Other: | |

Scope of Implementation:

Training recommended for:

- Specialized Residential direct care staff/home managers
- Specialized Residential Administrators
- Community Living Supports (CLS)
- Pre-Voc Skill Building / Supported Employment (i.e. Competitive Employment, volunteer)
- Non-Voc Skill Building
- Supported Living staff
- Adult Foster Care staff
- Respite Service staff
- Self-Determination staff
- In-Home service staff (children’s program)
- Foster Family Group Home staff
- Child-caring Institutions (Children’s Group Home) staff
- As identified in the Individual’s Person Centered Plan
- Other employee group (specify):

Frequency:

It is recommended the content be reviewed/retaken.

- Initial & as needed
- Initial & Annual
- Initial & Every two (2) years
- Initial & Every three (3) years

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- As directed by the Individual Plan of Service
- As needed as directed by employer, first-line supervisor, clinical staff
- Other:

Additional Comments:

Could be taught in conjunction with Nutrition

References/Legal Authority:

1. MHCR 330.1801 et.seq.
2. MCL 400.710(3)
3. R330.1801 et.seq.
4. Prevailing State Guidelines and Practice Protocols
5. U.S. Department of Health and Human Services, FDA Food Safety Modernization Act www.fda.gov/Food/FoodSafety/FSMA/default.htm
6. U.S. Department of Agriculture, Food Safety and Inspection Service www.fsis.usda.gov/factsheets/safe_food_handling_fact_sheets/index.asp

Note: If training is for an adult foster care, facility/home adult foster care staff must also comply with the adult foster care administrative rules. In addition, in those situations where the contents of the training conflict with an administrative rule, the rule prevails.