

About this Course

Serving as the foundation of our kitchen training program is the General Kitchen Safety course. This course covers a wide range of kitchen related and safety concepts from fundamental basics like dressing for work and housekeeping to specifics such as kitchen hazards, food safety, and emergency response procedures.

The average student requires 20 minutes to complete this training and is awarded with a downloadable and printable certificate of training.



Course Outline

- Introduction
- Kitchen Hazards
- Dressing for Work
- Working Near Others
- Housekeeping
- Sanitization
- Food Storage
- Food Preparation
- Food Allergies
- Serving Food
- Serving Hot Food
- Delayed Serving
- Serving Cold Food
- Fire Prevention
- Emergency Response
- Mastery Quiz (80% to pass)

Verification Techniques Employed

- ✓ **Identity:** Unique usernames and passwords.
- ✓ **Security:** Bank-level encryption.
- ✓ **Certificate Verification:** Certificates contain a verification code that can be checked on MyOTF.com.