Cooking for Crowds
HEALTHY ISLAND PROJECT

Food safety training for volunteer cooks and food service workers, including up-to-date methods for safely preparing, handling, and serving food in COVD -19 conditions.

In a series of four, 2- hour workshops, Cheryl Wixson will lead study groups in understanding the basics of how contaminants enter into the food stream, and how to prevent food-bourne illness in their operations.

Topics covered include time-temperature control, personal hygiene, the safe food handler, cleaning and sanitizing, safe facilities and pest management, and food safety management systems. *NOTE: The first session will be a more general overview and can stand-alone for those who wish a more basic understanding of Cooking for Crowds.*

Participants will have the opportunity to tour a licensed facility, and talk with other volunteers and food service workers about the challenges of providing safe food in COVID times. There is also the optional opportunity to sit for the National Restaurant Association's SERVSAFE certification exam.

Location: In-person at St. Brendan the Navigator Church, N. Deer Isle (max 12) OR by Zoom (simultaneously). Recording may be available following.

Dates: Tuesdays at 4:00 pm - 6:00 pm
Session One: February 23 (basics of Cooking for a Crowd, no text needed) Sessions Two-Four: March 2, March 9, March 16 (textbook needed) Examination in early March

Fee: $25 for first session or for all sessions with your own textbook, $100 with new textbook $40 additional to sit for SERVSAFE exam.
Checks payable to HIP

Contact: healthyislandproject@gmail.com or call René at (609) 929-9792 asap Must be pre-registered to participate, indicating in-person or Zoom option

For in-person instruction, COVID protocols will be strictly enforced. Double masking recommended, social distancing and careful hand washing required. Please do not attend if you have had an exposure to COVID-19 or are feeling unwell in any way.