

FOOD HANDLER CERTIFICATION

Infusing certification into Curriculum for Students.

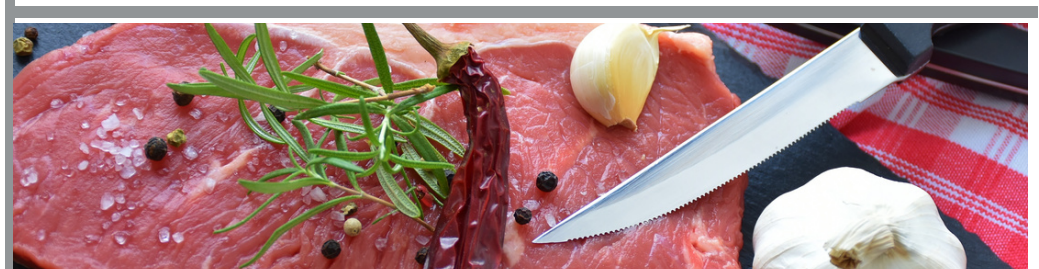
Adding value and health and safety to the classroom. Accepted by all Health Units.

IN THE CLASSROOM

TEACHER BENEFITS

Thinking about ways to optimize safety in your classroom while minimizing COVID risks & the transmission of other pathogens?

- Ensure students are learning and following public health protocols to help keep you and them safer. Link mandatory curriculum expectations, with a Ministry of Health Approved Food Handler Certification - implemented by teachers for students.
- Partner with us and obtain authorized access to professional materials, exam, free proctor rights, creative lesson ideas and additional activity resources that can be integrated easily into safety and hygiene units and relevant school programs.
- Expand course content, ideas, and delivery strategies, and certify students simultaneously.
- Use resources approved by the Ministry of Health and accredited by industry experts. Developed by a Certified Ontario Teacher/Certified Public Health Inspector.
- A professional certification that can be delivered during class time or on students own time.
- Get certified with your students & use "me" time for other training and interests.
- Can be used and modified to suit in-class or distance needs.



BOARD/SCHOOL BENEFITS

- Promote infection Prevention/Control and risk reduction practices in schools and classrooms.
- Protect the board or organizations reputation as a safe and secure work environment during COVID and beyond.
- Provide teachers opportunities to Incorporate into regular classroom instruction, to ensure both students and teachers maximize Public Health procedures. for improved safety.
- Embed Certification into board health and safety training protocols for relevant staff & maintain up-to-date Health & Safety training requirements.
- Focus on getting ahead: Reduce liability during COVID and the post COVID climate, and ensure high risk operations remain safe. Incorporate into the classroom for students and by boards for relevant staff (Teachers, ECE, Support staff etc). Administer in-house via distance or onsite as part of planning/preparedness and maintenance protocols.

WHAT YOU GET

- Curriculum-linked resources (including e-manual, and any instructional ideas and activities as available).
- Access to Accredited Food Handler Exam
- Answer Sheets & Answer Key for Hard Copy Format
- Certificates/ID Cards
- Provincially recognized 5 year Food Handler Certification

BEYOND THE CLASSROOM

STUDENT BENEFITS

- Students build skills & resumes, prepare for post secondary education, enhance employment, & independent living skills.
- Use certification for PD pertaining to jobs/apprenticeships in such fields as hospitality, PSW, ECE, CYW, Summer Camp Counselors, Events, Nursing, Nutrition and Dietetics, Long Term Care Staff and more...
- Increased motivation and learning by connecting content with real world application.
- Obtain a practical certification valid for 5 years and acquire it with no additional work, in class, as part of your course/unit completion. Use all over Ontario, and some additional provinces.
- Learn and maintain safety protocols that help keep yourselves, your classmates, teachers, communities, and your families safe.

HOW IT'S DONE

EASILY INCORPORATE INTO CLASS TIME & INSTRUCTION

A Poetic Health Suggests the following ways to incorporate into virtual or in-class learning. The following is just a suggestion. Teachers/boards are free to infuse how they would like.

- Integrate some of our lesson ideas, resources and activities into your food safety unit to boost current content, or use it as new content. Use our training manual in conjunction with lesson ideas to help students prepare for the exam. Complete your unit or course by using our exam as your final unit assessment, and proctor the exam for simultaneous certification.
- If you are happy with your content, post our e-manual on your teaching platform. Simply assign a chapter or portion of our e-manual to be read in conjunction with corresponding topic areas you already cover in class. Can be utilized as assigned reading - part of in-class work or for homework. End with our exam. Use it as your final assessment, and simultaneously certify students. Reading will broaden student knowledge and practice of food skills and safety procedures, while you link classroom instruction to Food Handler Certification.
- Proctor our exam as your final unit exam, extract a grade for your use, and certify students simultaneously. (Electronic exam links and hard copy will be accessible, making it suited to both your in-class and online sections. You deliver it.
- Professional programs can provide study material as independent learning activity and then proctor exam.
- For staff - Boards can offer a self study option as PD and required certification. Relevant staff review the manual. Boards can proctor the exam via distance using your boards preferred virtual platform or onsite at your chosen location(s). If Boards want a Poetic Health to Proctor, you may inquire. We can also assist first time, so you know how it is done. Incorporate training into your Health & Safety protocol/maintenance program for current staff and new hires.

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COST & DETAILS

For Questions or to Book Contact:
info@apoetichealth.com
416-998-1872

OPTION 1: Family Studies, Hospitality – Technological Education & General Academic Programs:

- A. School-Wide – \$150.00 Resource Fee (covers school wide materials access) + \$8.00/student for registration & certification
- B. Board-Wide: Inquire

The Safer Food In Schools Project is for General Academic Classes, including Family Studies/Foods and Technological Education, Cooperative Education etc in middle and secondary school. It is designed as a value added opportunity for teachers teaching relevant topic areas as part of curriculum requirements for their courses. This allows schools and boards to take advantage of a simple and convenient do-it-yourself format, which allows you as the Partner Agent to access materials, proctor the exam, and certify your class on behalf of A Poetic Health. Teachers can link certification with curriculum relevant topics and units to provide students transferable life skills and out-of-school opportunities, in addition to in-class safety. Option includes access to A Poetic Health's resources including, study manual, workbook, exam and links, certificate templates where applicable, and any lessons and instructional resources as they are updated per academic year, which teachers can incorporate into their instruction for remote and in-person classes. Resource Fees authorize unlimited access to materials and resources per academic year. Option comes with e-certificate as proof of certification - accepted by all health units. Additional ID card can be requested at \$10.00/pp. Teachers will create certificates. For Ontario SHSM, Adult Education, PSW, Specialized Programs, staff training and others, please inquire about partner pricing model. Confidentiality forms must be completed, which ensures ethical use of A Poetic Health's resources and protocols for certification and examination.

Please forward any inquiries to info@apoetichealth.com. Resource fees will be added to your first invoice of each academic year, and omitted thereafter. Invoices will then be generated periodically throughout the year, as per group being certified, and will be based on the applicable rate. All documents and information can be forwarded electronically to keep it simple and convenient for educators. Note: If there is a mix of SHSM and NON-SHSM students (Ontario) participating, SHSM students will fall under partner pricing model not Safer Food In Schools. Costs should be calculated accordingly.

**You will see A Poetic Health Listed on The Ministry of Health website under approved food handler certification providers. References to our programs can be offered, where required.