

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 uniformity, reciprocity, and portability.

Copyright 2012

Topic: *Food Safety*

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

From *Providing Residential Services in Community Settings – A Training Guide*: "When bacteria are present in or on food, they can multiply quickly and cause food-borne illness, or food poisoning. Food-borne illness can be very serious – even fatal. Individuals who are elderly, have chronic health conditions, or are poorly nourished are more likely to be severely affected." This course will teach the basics of food safety and the prevention of food-borne illnesses.

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. Please indicate expectations and minimum competency criteria.

Content:

1. Major tenets of food safety
2. Safe food 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.

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:

The length of training should be adequate to achieve the outcomes/competencies listed above. This may be approximately 1-2 hours at the entry-level, longer for larger groups. Additional hours covering detailed information on conditions specific to the individuals supported.

Format:

The acceptable format(s) for the class:

- Traditional "live" class.
- Online Class
- Self-study Unit
- Video Class
- 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.

- Written Test Performance Indicator: 80 %
- Return Demonstration Performance Indicator:
- Online Test Performance Indicator: 80 %
- Skill Sheet Performance Indicator:
- Homework Assignment(s)
- Observation with sign-off sheet.
- Other:

Scope of Implementation:

Training recommended for:

- Specialized Residential direct care staff/home managers
- Specialized Residential Administrators
- Supported Living staff
- Adult Foster Care staff
- Respite Service staff
- Self-Determination staff
- Home-based services staff
- Foster Family Group Home staff
- Child-caring Institutions (Children’s Group Home) staff
- Other employee group (specify):
- Other employee group (specify):

Frequency:

It is recommended the content be reviewed/retaken:

- Initial
- Annual
- Every two years
- As needed:
- Other:

Additional Comments:

Could be taught in conjunction with Nutrition

References/Legal Authority:

1. Providing Residential Services in Community Settings – A Training Guide
2. MHCR 330.1801 et.seq.
3. MCL 400.710(3)
4. R330.1801 et.seq.
5. Prevailing State Guidelines and Practice Protocols
6. U.S. Department of Health and Human Services, FDA Food Safety Modernization Act www.fda.gov/Food/FoodSafety/FSMA/default.htm
7. 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.