Activity Quiz 14
Employee Food Safety Training

Name ___________________________ Date ____________________

True or False?

1. For legal reasons, it’s important to keep records of food safety training conducted at the operation.
2. Newly hired staff doesn’t need training beyond initial training.
3. It’s an employee’s responsibility to ask for the training he or she needs.
4. A major advantage of technology-based training is that it lets you deliver training when and where your staff needs it.

Training Needs

What are three ways to identify staff’s food safety training needs?

* ___________________________
* ___________________________
* ___________________________

Training Delivery Methods

Match the situation with the most effective training delivery method to use.

1. You need to teach all your staff a new time-clock procedure.
   • A Classroom training

2. A new dishwasher needs to know how to measure the concentration of sanitizer in a three-compartment sink.
   • B On-the-job training

3. Several employees with different levels of foodservice experience need to learn general food safety information.
   • C Technology-based training

4. Employees at several locations need to receive training on new regulations.

5. Three employees need to learn how to calibrate a bimetallic stemmed thermometer.

Classroom Training

Match the classroom-training method with the description of the method.

1. The instructor provides a script for learners to act out.
   • A Demonstration

2. The instructor asks learners questions that draw on their knowledge and experience.
   • B Games

3. Learners use a variety of materials to answer questions.
   • C Guided discussion

4. A small group of learners study a topic, decide how to teach it, and teach it to another group.
   • D Information search

5. The instructor shows the learner how to do a task and then lets the learner do the task.
   • E Jigsaw design

   • F Role-play

   • G Training videos and DVDs
Answers

True or False?

1. T
2. F
3. F
4. T

Training Needs

Staff’s food safety training needs can be identified in these ways.

• Observing performance on the job
• Testing food safety knowledge
• Identifying areas of weakness

Training Delivery Methods

1. A
2. B
3. C
4. C
5. B

Classroom Training

1. F
2. C
3. D
4. E
5. A