



**BIOS**  
*Professional*  
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## Food Safety with Certified Thermometers and Instrumentation®

### Course Overview:

Food Safety with Certified Thermometers and Instrumentation® is a thermometer training course for food handlers. While general food safety training courses provide basic information on thermometers, the foodservice and food retail industries still need a more in-depth understanding of the important role thermometers play in keeping food safe. The course will help workers learn important information about thermometers. It will help them to do their job better.

### Who Should Take the Course?

Any person who works with food should take this course – from the person that receives the food to the person who prepares, cooks, packages or handles the food.

### Course Objectives:

The primary objective of this course is to provide participants with an understanding of the importance of accurate thermometers, the various types of thermometers and thermometer application. This course also provides guidelines for care, maintenance and calibration.

This course is designed for individual study and is presented in 4 units:

- Section 1: The Importance of Accurate Thermometers
- Section 2: Types of Thermometers
- Section 3: Proper Thermometer Application
- Section 4: Thermometer Care, Maintenance and Calibration

Throughout the training, participants will be challenged with 5 activities to help them reach the learning objectives.

**Online Support Services:**

Help is available to answer any questions/concerns and can be reached via our online inquiry form or by emailing [info@traincan.com](mailto:info@traincan.com).

**Course Duration:**

This online course is self paced. Participants may leave the course at any time and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 1 ½ to 2 hours to complete.

**Evaluation Process:**

Once all four sections are complete, participants complete a 15-question quiz. There is no time limit, however a passing score of 100% is required to receive a certificate of completion.