



RAMP UP to FOOD SERVICE SKILLS

DELIVERED COMPLETELY
ONLINE

Develop skills to work in the food service industry

Ramp Up to Food Service Skills is an online course that will help you gain the skills needed to work in the food service industry.

SKILLS DEVELOPMENT:

- Practice responsible alcohol service.
- Contribute to a safe and healthy dietary environment.
- Implement injury and hazard prevention strategies.
- Deliver a positive customer experience.
- Apply infection prevention and control strategies within food service settings.

Work at your own pace with one-on-one support from faculty and learn:

- food safety,
- infection prevention and control,
- responsible service,
- customer experience, and
- Workplace Hazardous Materials Information System (WHMIS).
- **PLUS**, earn provincially recognized certifications: Smart Serve and Safe Food Handler.

Technical requirements:

- Desktop or laptop computer.
- Recent version of Google Chrome, Firefox, Edge or Safari (not Internet Explorer).
- Working speakers, microphone and webcam on your computer.



Earn a digital badge for successful completion of all modules.

FOR MORE INFORMATION OR TO REGISTER

Contact the South Georgian Bay location:

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[GeorgianCollege.ca/acp](https://www.georgiancollege.ca/acp)



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