

## 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                |
|   | H 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