

Preparing Food for Fun or Profit Instructor Guide

Objective:

The curriculum is designed for food handlers who are preparing food for large groups or who are selling food at fairs, carnivals, fundraisers (also known as temporary foodservice establishments).

Materials Needed to Conduct the Program:

- ❑ PowerPoint slide set
- ❑ Preparing Food for Fun or Profit Pretest
- ❑ Preparing Food for Fun or Profit Checklist
- ❑ Preparing Food for Fun or Profit Program Evaluation
- ❑ North Carolina Requirements for Temporary Food Establishments. (State regulations vary widely and so if you are not conducting this program for individuals who are preparing the food in North Carolina, check with the local health department in your state.)
- ❑ Keeping Food Safe at Big Events (available at:
<http://www.ces.ncsu.edu/depts/fcs/food/pubs/fcsw499.pdf>)

Delivery Instructions:

1. Administer the Preparing Food for Fun or Profit Pretest
2. Deliver the PowerPoint slide set
3. Review the Preparing Food for Fun or Profit Checklist
4. Distribute the NC Requirements for Temporary Food Establishments. If the local health department is participating in the training, have them conduct this part of the training.
5. Distribute the handout “Keeping Food Safe at Big Events”
6. Administer the Preparing Food for Fun or Profit Program Evaluation

Special Notes:

Because some temporary food establishments are required to receive a permit from the local health department, conduct this training in conjunction with your health department. The FCS Educator could be responsible for delivering the educational information and the Environmental Health Specialist could share the permitting rules.