

# Food Safety and Sanitation

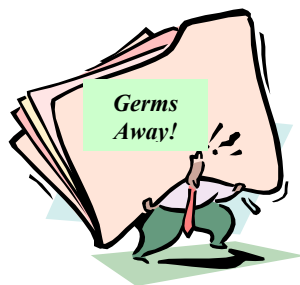
## Trainer Preparation

Module II has three Units with additional reference materials.

**Unit 1:** Fight Back the Germs

**Unit 2:** Cleaning and Sanitation

**Unit 3:** Food Safety and Storage



## GOAL

Inform Early Childhood Education Providers on the importance of applying Food Safety and Sanitation practices in an effort to improve conditions and hazards concerning children ages 3-5 years.

## OBJECTIVES

### *Providers will...*

- Learn basic principles of food safety and sanitation that can be applied daily in their classroom
- Be informed on how to prevent food-borne illness outbreaks
- Recognize signs and symptoms of food poisoning

### *Children will...*

- Learn sanitation technique to prevent health problems
- Practice different sanitation and safety techniques
- Practice how to store food properly

### *Administrators will...*

- Learn to support providers implementation of food safety and sanitation practices as part of their daily classroom activities

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