



The Nova Scotia Tourism  
Human Resource Council  
is pleased to offer the:

## TrainCan Advanced Food Safety & Train the Trainer Workshops

This program is designed for the Head Chef, Banquet Manager, Supervisor and Owner. The return on investment is recognized with consistent training, improved quality, reduced waste and increased profit margins. You will also save on your future training costs. If your Advanced.fst certificate is current (in the past five years) you may register for the one day Train-the-Trainer session.

*Each workshop is \$250.00 plus HST  
which includes all training materials  
and the final examination.*



# Food Safety

## *It's In Your Hands*

Brought to you by the  
Nova Scotia Tourism Human Resource

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**Halifax**  
**March 15th 9AM—4PM**  
**Advanced.fst**

**Advanced.fst is TrainCan's**  
 Canadian management level  
 food safety program.



**Highlights**

- Reduce Waste
- Increase Profitability
- Improve Food Quality
- Maintain Sanitary Facilities & Equipment
- Develop a Food Safety System

**Halifax**  
**March 16th 9AM—4PM**  
**Train- the-Trainer**

**Train-the-Trainer is TrainCan's**  
 Nationally recognized program  
 to prepare you to deliver the  
 basics.fst food safe training.



**Highlights**

- Nationally Recognized
- Learn Basic Facilitation Skills
- Adult Learning Principles
- Provide in house food safety programs

**Apply to Deliver**  
**basics.fst Food Safety**

**basics.fst is TrainCan's**  
 Canadian food safety training  
 program for front line and en-  
 try level staff.

Once you have passed the  
 Advanced.fst examination  
 with a passing grade of 90%  
 or better and completed the  
 Train-the-Trainer you may  
 then apply to TrainCan to be-  
 come an approved basics.fst  
 trainer and proctor.

**For further information or to reg-  
 ister please contact:**

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 email: [Jane@tourism.ca](mailto:Jane@tourism.ca)**

