

PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 1 | Introduction to Food Safety



Overview

After completing this lesson, you should be able to:

- Define food safety.
- Explain why learning about food is essential to your job.
- Describe food safety roles at the local, state, and federal levels.

CHAPTER 1: Introduction to Food Safety

Lesson 1: Safe Food



- **Food safety** describes the handling, preparation, and storage of food in ways that prevent foodborne illness.
- **Safe food** is free of contaminants, and does not cause harm to the person consuming it.

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Lesson 1: Safe Food

- **Adulterated food** is food that is generally impure, unsafe, or unwholesome.



Lesson 2: Why Food Safety?

- **Food Safety and Modernization Act (FSMA)** is the most sweeping reform to the U.S. food safety system in more than 70 years.



CHAPTER 1: Introduction to Food Safety

Lesson 2: Why Food Safety?



- Learning about the causes and prevention of foodborne illness can save lives.

Lesson 3: Who Protects Our Food?

- Government agencies are responsible for setting food safety standards, conducting inspections, and ensuring that standards are met.
- Food safety roles vary from local, state, and federal levels.

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Lesson 3: Who Protects Our Food?



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Lesson 3: Who Protects Our Food?



CHAPTER 1: Introduction to Food Safety

Questions

