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FOOD HANDLER TRAINING

Date of Updates: 28-July-2026

The Advisory Board reviewed the course, after which some minor improvements were made. These include specifying that utensils in self-service areas should be replaced every four hours.

Date of Updates: 26-September-2025

An assessment breakdown feature has been added to the course. After the final exam is submitted, the learner will now also be able to view a breakdown report in form of a pie chart. It will show how well the learner performed in each major category of the exam. Learners can also log back into their account at a later (more convenient) time and access these statistics by clicking “view assessment”.

Date of Updates: 27-August-2025

The course was reviewed by the Advisory Board and a number of changes were made to the course around the following points:

- Additions due to the ‘2024 supplement’ to the ‘2022 FDA Food Code’
- Streamlining the course content to make it concise
- Replacing technical jargon with easily understandable words

Date of Updates: 28-October-2024

The passing percentage for the final exam has been updated following the Cut-Score study activity conducted with the Advisory Board. The score required to pass the final exam has been updated to 80%, from the previous 72%.

Date of Updates: 25-July-2024

Following the Advisory Board meeting, some minor updates to the content were made. These include:

- Addition of examples of the nine (9) major allergens
- Internal cooked temperature revised
- Improvement of verbiage in some areas

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Date of Updates: March-2024

360training now issues a wallet-sized card alongside the course completion certificate. When a learner is issued a course completion certificate, the document now also contains a wallet-sized card that can be kept on person. It should be noted that the card is not a substitute for the certificate.

Date of Updates: 09-September-2023

PROGRAM LEARNING OUTCOMES:

The following text was added to the 4th learning objective after the Food Handler training course was updated:

"and list different types of tools used to measure temperature, understand what food allergies are and identify signs of an allergic reaction."

CERTIFICATE PROGRAM POLICIES

Please click the link below to view policies related to the certificate programs: https://www.360training.com/learn2serve/program-information