

Food Safety Educational Programs



Essential Living Skills

Essential Living Skills -- Essential Living Skills is an educational series designed to support individuals in managing stress, setting goals, and to achieve success in day-to-day living skills. Each component of the series includes tools, learning opportunities, and encouragement to simplify daily life. Some components in the series are: food, nutrition, and physical activity, healthful aging, home maintenance and time management. Essential Living Skills series can help you make the best of every day.



Preserve It Fresh, Preserve It Safe

Home food preservation education is important to help consumers preserve their food safely. When done properly and safely, home preserved foods are a treat. But when improper practices and unsafe food handling techniques are used, the food can cause foodborne illness.



ServSafe Food Handlers

ServSafe® Food Handler is a nationally recognized, accredited, reliable training program. It was developed by industry and delivers consistent food safety training to entry-level employees, consumers, and volunteers involved with the preparation and serving of food. The program content covers basic food safety, personal hygiene, cross-contamination and allergens, time and temperature, and cleaning and sanitation.



ServSafe Manager Certification

ServSafe® Manager Certification is a nationally recognized, accredited, reliable training program for food service managers, supervisors, and others responsible for employee training. Participants learn industry food safety best practices to help identify and control risk within food service operations. Content includes: food safety hazards, providing safe food, food handlers, HACCP, and food safety practices from purchasing, storage, preparation and service.



Produce Safety for Produce Growers

Produce Safety for Produce Growers provides training and technical assistance to Kansas fruit and vegetable producers who are interested in selling their products. Information provided includes training on the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule, other general produce safety trainings, fact sheets and resources, and technical assistance to growers.



Food Safety for Direct to Consumer Sales, including Farmers Market Vendors

KSRE works closely with the Kansas Department of Agriculture to annually update various food safety publications for farmers market vendors/direct to consumer food sellers; hold yearly regional workshops; and provide other resources to farmers market vendors/direct to consumer food sellers on growing and selling safe produce, prepared foods, and many other food products.



Food Safety-related Family and Consumer Science (FCS) Lessons

Numerous FCS lessons have been developed related to food safety, including the following topics: Shopping Safe at Farmers Markets, Volunteer Quantity Cooks, GMOs and Food Safety, Donating Safe and Healthy Foods to Food Banks and Pantries, Food Safety for School and Community Gardens, and Working Together to Reduce Food Waste.

For more information about Food Safety Educational Programs, contact: