



TrainCan Talk

Food Safety information for your Business

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Food-Safety travels to Kabul, Afghanistan

This past March 12 to April 2, personnel stationed at Camp Julien were in for a real treat.

Emile Lebel of EPL Food Safety Training in Ottawa, Ont., visited them to share his food-safety expertise. Using TrainCan, Inc.'s training program, more than 100 on-site employees participated in BASICS.fst[®] and ADVANCED.fst[®] training.

"It is always encouraging as an instructor when participants, like those at PTI Camp Julien, demonstrate a strong desire to learn and to achieve [good results] on their tests," says Lebel.

"However, I stress to employees that motivation is heightened when your customers and managers compliment you for preparing and serving food in a safe manner, for washing your hands, and for ensuring that your uniform is clean and presentable," he says, proudly adding, "The greatest success is to achieve a passing score while on the job."

The Edmonton-based PTI International Inc. team operates a completely serviced and secure camp in Kabul — a harsh environment that has numerous security and logistical challenges.

PTI was awarded the CANCAP (Canadian Contractor Augmentation Program) project as part of a consortium of companies led by SNC-Lavalin and P.A.E. The CANCAP Program was designed to assist the Canadian Forces in internationally deployed operations, and uses a unique contract that focuses on customer satisfaction, quality and fiscal responsibility. The PTI team operates a total of five camps for more than 3,200 Canadian Forces personnel in Bosnia and Afghanistan.



Sysco Tackles Food Safety Head-ON

On Friday, March 5, 2004, Sysco Food Services of Central Ontario successfully trained 95 Marketing Associates in the BASICS.fst food safety training program.

To date, Sysco has also provided the food-safety Train-the-Trainer program, certifying 13 managers as both ADVANCED.fst and ServSafe food safety trainers.

In 2003, more than 40 Sysco sales managers and health care executives completed the two-day ServSafe Safe Food Handling training program. By completing this training, Sysco's sales team is now better able to provide their customers with value-added safe food-handling expertise and education. This will enable them to positively impact the quality of the restaurant and healthcare industry client's dining experience.

- Gene Jochen

Get your Diploma in Food Hygiene and Safety at GFTC

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www.gftc.ca/coursereg/details.cfm?id=187 for details or call Marlene

Inglis at (519) 821-1246, Ext. 5028 to have an outline faxed to you!