

SafeMark Food Handler & Food Manager

Food Marketing Institute's (FMI) SafeMark is the premier food safety training program for the retail food industry. Alchemy and FMI have partnered to create food handler and food manager courses that are:



Interactive & Engaging

Interactive modules with animations and quizzes ensure engagement and knowledge retention



Real-World Retail Scenarios

The new courses feature real-world retail scenarios for more relevant training



50% Less Time Consuming

Minimize time off the floor by delivering training through eLearning



Aligned with FDA Food Code

The new SafeMark courses have been updated to the most recent FDA Food Code recommendations

Food Handler Online Training

Length: 1 hour

Languages: English and Spanish

Course objectives:

- Introduction to the principles of personal hygiene, proper food handling, and cleaning and sanitation
- How to apply these principles directly to preventing food contamination
- Recognize the steps needed to protect the safety of food

Food Manager Online Training

Length: 6-7 hours

Languages: English and Spanish

Course objectives:

- Review the problems foodborne illness can cause
- Impact of the FDA Food Code on operations
- Define the Hazard Analysis Critical Control Points (HACCP) system
- Prepare for the food protection manager certification examination



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