Food Safety/Food Systems Education

Basics of Food Safety—Fight BAC!
Does Your Kitchen Pass the Test?
Food Safety during the Holidays
Food Safety at Farmer’s Markets
Food Safety during a Natural Disaster
Disaster Preparedness
Glitterbug® Activity—Handwashing
Food Preservation
  Water Bath Canning
  Pressure Canning
  Dehydrating
  Pickling
The Business Behind Cottage Food
Feeding Large Groups
Local vs. Global Food System
The Food System and Consumer
*Other Topics of Interest*

Food Handlers Certification

ServSafe® Certification
  Valid for 5 years
  For restaurant managers
  Nationally recognized
  Fee-based

SafeStaff® Recognition
  Valid for 3 years
  For volunteers, employees, others
  State-level recognition
  Fee based

Basic Food Handler Program
  Valid for 3 years
  For volunteers, public, others
  Not state-recognized
  Non-fee based

For more information, please contact
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