



St. John Ambulance

Course Description – BC BASICS.fst for Food Service Professionals

Welcome to BC BASICS.fst online, the food safety training course for food handlers residing in the province of British Columbia. This course online course offered by St. John Ambulance has been developed by [Traincan Inc.](#) a national leader in food safety training. The course will help you learn important information about food safety and how to do your job better. It has been designed to meet all of the recommended requirements of the Canadian Food Retail and Foodservices Code and Regulations. Learning about food safety is the best way to insure customer and employee safety and reduce liability for your business.

This online program is designed for individual study and is divided into 13 easy-to-use training modules or chapters. At the end of the chapter you will be challenged with practice exercises to further help you reach the learning objectives. You will be required to complete a unit test at the end of each chapter. Successful completion advances you to the next chapter. **Please be advised that these unit tests do not constitute completion of the program and a written final exam has to be successfully completed to for the course participant to be fully certified.**

In order to fulfill the requirements for the BC BASICS.fst program you must successfully complete the supervised/proctored final classroom examination. A passing score of 74% is required to receive a BC BASICS.fst certificate. Those awarded certification will be added to the TrainCan Inc. central searchable database to verify successful candidates for the convenience of trainers and public health inspectors.

Supervised/proctored final classroom examinations are arranged through St. John Ambulance which has 6 certified exam locations. To find a St. John Ambulance branch that offers the written exam please refer to the [online branch directory](#).

Food safety is part of everyone's job, from the person who receives the food to the person who packages or serves the food. Guests expect safe food and are becoming more concerned about it each day. Keep them safe with the knowledge acquired in BC BASICS.fst. Take the knowledge home and keep you and your family safe too.

Food Safety is your responsibility.