

# **FOOD SAFETY** **ON THE GO**

## **Frequently Asked Questions**



COLLEGE OF  
AGRICULTURE &  
NATURAL RESOURCES



## Frequently Asked Questions

### Q. What is Food Safety on the Go?

A. Food Safety on the Go is the first of its kind – a practice- and research-informed training resource for home-delivered meal program staff.

### Q. When was Food Safety on the Go first developed?

A. This training was created in 2012 by researchers at the University of Maryland (College Park) and Meals on Wheels America staff, with funding from the U.S. Department of Agriculture. It has been refreshed in 2019 with support from the National Resource Center on Nutrition and Aging – an online training resource center hosted by Meals on Wheels America through a cooperative agreement with the Administration for Community Living.

### Q. Why was Food Safety on the Go created?

A. In 2012, there was no standardized food safety course for home delivered meal program staff. Food Safety on the Go was created to meet this need. The goal of this training remains to improve food safety knowledge and practices of home-delivered meal program staff, volunteers, and clients.

### Q. What resources are available as part of Food Safety on the Go?

The Food Safety on the Go course is comprised of a series of trainings targeted for select staff of a home-delivered meal program:

- Module 1 is an overview of food safety for all staff and volunteers;
- Module 2 is for the program director;
- Module 3 is for the food service management staff;
- Module 4 is for food service workers (staff and volunteers);
- Module 5 is for drivers (staff and volunteers);
- Module 6 is for clients, in the form of a template that can be used to create a magnet or a flyer for drivers to give clients.



Each Module includes a corresponding set of resources:

- Course Books
- E-Learning Modules
- Powerpoint Slides
- Pretests and Posttests
- Trainer Guides
- Trainer Worksheet

## **Q. How can Food Safety on the Go be used to support individual and/or group-based training?**

### *For Individual, Self-Directed Learners:*

1. Visit the Food Safety on the Go website to review all needed resources.
2. Select eLearning Module 1.
  - a. Complete this Module, starting with the Pre-Test and ending with the Post-Test.
  - b. Evaluate your learning by reviewing the Pre and Post Test Answer Sheet.
3. Select additional eLearning modules based on your role at your home delivered meal program (Module 2 for program directors, Module 3 for food service managers, Module 4 for food service workers, or Module 5 for drivers (staff or volunteers)).
  - a. Complete Module in question, starting with the corresponding Pre-test and ending with the Post-Test.

### *For Group-Based Trainings - Preparation Instructions for Trainers*

1. Visit the Food Safety on the Go website to review all needed resources.
2. Consider the staff you are seeking to train: program directors, volunteers, food service staff, food service managers or drivers (either staff or volunteers).
3. Download and complete the Trainer Worksheet – documenting the holding temperatures at your program.
4. Download the Powerpoint Slide Deck(s) for each corresponding Module.
5. Review the Powerpoint Slide Deck(s) for each corresponding Module together with the Training Guide(s) applicable for the staff you will be training.
6. Assemble the training resources needed to execute each training (i.e., copies of the Pre/Post Test and the Course Books, pens, pencils – see Training Guide for additional suggestions).
7. Host the group training session using necessary resources (the Trainer Guide, Powerpoint Slide Deck(s), etc.).
8. Invite participant feedback about the training when completed.



**Q. How long will each E-Learning module take to complete as an individual? Or how long will each Powerpoint presentation be?**

- Module 1
  - 29 Powerpoint slides / 30 minutes or less
- Module 2
  - 14 Powerpoint slides / 20 minutes or less
- Module 3
  - 44 Powerpoint slides / 50 minutes or less
- Module 4
  - 25 Powerpoint slides / 30 minutes or less
- Module 5
  - 17 Powerpoint slides / 30 minutes or less

**Q. If I have questions or feedback to share on the Food Safety on the Go course, where do I go?**

- A. Share your questions or feedback on the training with course developers at the University of Maryland (College Park) via email ([nsahyoun@umd.edu](mailto:nsahyoun@umd.edu)) or with NRCNA staff ([click here](#)).

**Q. If I want to share my experiences with Food Safety on the Go, or I would like to learn more about the experiences of other senior nutrition programs using this training, where do I go?**

- A. Join/log on to NRCNAengage ([www.nrcna.mn.co](http://www.nrcna.mn.co)) to share your experience with the Food Safety on the Go training or learn from your peers.

