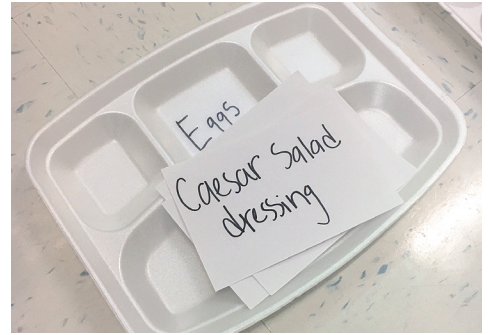


NC STATE UNIVERSITY



NC Safe Plates is a new food safety manager certification course, developed and managed at NC State University and offered by NC Cooperative Extension Family and Consumer Science Agents for all those who work in the food service industry. This course prepares food service managers to complete a nationally recognized, American National Standards Institute Certified Food Protection Manager certification exam.

"A lot of information was given but in an easy way to remember...hands-on approach was helpful."

"It refreshed my ways of thinking about food safety both at home and at work."

—NC Safe Plates participants

NC Safe Plates covers best practices for food safety management in a food establishment according to the 2013 FDA Food Code. The course is grounded in behavior change theory and adult education research. This interactive class encourages participants to engage with the material through case studies, storytelling and discussion.



In 2015 and 2016, 55 Family and Consumer Science Agents were trained to deliver the program and 623 earned a Certified Food Protection Manager certificate.

NC Safe Plates will be included as part of a foods based elective course in North Carolina public high schools beginning in 2017. This launch will include training **1,100** Family and Consumer Science teachers and is projected to reach **30,000** high school students per school year.

NC State University and N.C. A&T State University commit themselves to positive action to secure equal opportunity and prohibit discrimination and harassment regardless of age, color, disability, family and marital status, genetic information, national origin, political beliefs, race, religion, sexual identity (including pregnancy) and veteran status. NC State, N.C. A&T, U.S. Department of Agriculture, and local governments cooperating.