Food Handlers Course Preparation

We are looking forward to delivering your upcoming Food Handlers micro-credential course at your school.

The students will complete the majority of the course components in a classroom setting, followed by heading into the kitchen to make some Truffles the session before lunch (this is a mandatory requirement of elements of the course).

All ingredients required to prepare the Truffles will be provided by us on the day. The recipe that will be utilised by the students can be found on the next page and our expert trainers will take student through safe Food Handling.

In preparation for your upcoming course, can we please ask that the following tasks are completed at least a week prior to your session commencing to allow the day to run smoothly.

Facility Requirements

Please ensure you have secured a booking of the food technology or food preparation room the session before lunch. If this is not possible, please ensure you have the required equipment in your room **as well as a sink in the room.**

Student Information

Please ensure that you have provided us with the following information prior to the day:

- A list of **any** anaphylactic student participants with the location of an EpiPen
- A list of **any** food allergies or vegan student participants (E.g. Coeliac, dairy free, nuts)

Equipment

You will need to make sure that you have access to the required equipment at your school. Please provide the following equipment list to your school's food technology assistant/person responsible for classroom setup prior to session commencing:

Equipment	Use
Wooden Spoon	**To mix ingredients**
Bowls x 2: 1 Small and 1 Medium	**To place food**
Rolling pins/meat cleavers	**To crush biscuits**
Tea Towels x 2	**1 – for the use over the biscuits** **1 – drying dishes**
Dish Cloth	**Used to wash dishes and wipe down benches**
Aprons	**Students to wear**
Dish washing liquid, hand soap, paper towel	**Cleaning – washing dishes, hand wash etc.**
Sanitiser Spray	**Spraying benches at the end of lesson**

TRUFFLES

Ingredients per pair:

- ½ pkt Marie biscuits
- ½ can condensed milk
- 1 Tb cocoa powder
- 1/3 C coconut
- (1/4 C extra coconut for rolling)

Method:

1. Place biscuits in a plastic bag, cover with a tea towel and hit with a rolling pin until crushed into small crumbs. Transfer to a bowl
2. Add cocoa powder and the 1/3 C of coconut and mix well.
3. Add the condensed milk into the bowl with the dry ingredients. Mixed ingredients together with a wooden spoon until evenly moistened.
4. Place the remaining ¼ C of coconut into a small bowl.
5. Wet hands a little.
6. Roll into small bite size balls.
7. Roll balls into extra coconut.
8. Serve or keep in an airtight container in the fridge.

eduCLick

Course Preparation Checklist	
Task	**Completed**
Booked the food technology room for the session before lunch on your course date.	☐
Provided a list of **any** anaphylactic student participants with the location of an EpiPen.	☐
Provided list of **any** food allergies or vegan student participants (E.g. Coeliac, dairy free, nuts)	☐
Provided the equipment list and recipe to your school's food technology assistant/person responsible for classroom setup prior to session commencing.	☐