

Answer Sheet and Evaluation for Alberta Food Safety Basics

To email to Environmental Public Health:

- 1. Complete the form.
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- 1. Complete the form.
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- 4. Fax or mail to number or address for area of Alberta where you live.

Firs	t and La	ast Nam	ne:										
Ma	iling Ac	ldress:											
City: Phone Number (home):				Province:	Postal Code:								
					Phone Number (business):								
Ema	ail:												
				swer. Tes	t questions are	availal	ole at <u>.</u>	www.albe	ertahealths	<u>ervices</u>	.ca/asse	ts/wf/e	ph/wf-
1.	Па	b	c	☐ d	10. \square a	b	c	☐ d	19.	Па	b	c	☐ d
2.	Па	b	c	d	11. \square a	b	c	☐ d	20.	Па	b	c	d
3.	Па	b	c	☐ d	12. \square a	b	c	d	21.	Па	b	c	d
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5.	Па	b	c	☐ d	14. \square a	b	c	d	23.	Па	b	c	d
6.	Па	b	c	☐ d	15. \square a	b	c	d	24.	Па	b	c	d
7.	Па	b	c	☐ d	16. \square a	b	c	d	25.	Па	b	c	d
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9.	Па	b	c	☐ d	18. \square a	b	c	d					ed: Jan/11 ed: Sep/16

Edmonton, Areas North of Red Deer

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Calgary, Red Deer and Areas South of Red Deer

Phone: 403-943-2295 Fax: 403-943-8056 10101 Southport Rd SW, Calgary AB, T2W 3N2 eph.education@albertahealthservices.ca

Alberta Food Safety Basics

Evaluation

Please mark the rating that best expresses your opinion of the course

ı		Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
I learned how to ha	andle food safely.						
I will be able to pur information I learn							
The manual was ea	asy to read and						
The layout of the n learn the material.	nanual helped me to						
The font size of the	e text was easy to read.						
The review questic unit were useful.	ons at the end of each						
The stories of food interesting and use							
The exam question and understand.	s were easy to read						
How do you rate	ow do you rate the course overall? Excellent Very Good		Average	Poor	Very Pe	oor	
How can we imp	rove this course?						
Is there more spe	ecific food safety info	rmation you wo	ould like to see	e included in th	is course?		