

Food Service Worker Micro-Credential Pathway Overview

Credential Chart	Practice Professionalism and Customer Service Skills	Adhere to Safety and Sanitation Measures	Plan Nutritious and Wholesome Menus	Plan Therapeutic and Modified Diets and Menus	Adhere to Inspection Protocols and Dining Quality	Adhere to Standards and Practices in Food Service Work	Food Service Worker Ontario College Certificate
Micro-credentials	Micro-certificates						
Handle Conflict and Culture in the Workplace	✓						✓
Use Effective Communication Techniques	✓						✓
Use Effective Customer Service Skills	✓				✓		✓
Provide Quality Customer Meal Service	✓				✓		✓
Recognize the Healthcare System	✓				✓	✓	✓
Adhere to FSW Standards and Practices	✓	✓			✓	✓	✓
Adhere to Safety Measures and Quality Assurance		✓			✓	✓	✓
Adhere to Safety and Sanitation Principles		✓			✓	✓	✓
Apply Strategies to Practice Personal Hygiene		✓					✓
Use Safe Food Handling Techniques		✓					✓
Determine Purchasing and Storage Requirements						✓	✓
Recognize Basic Physiology and Nutrition			✓				✓
Plan and Develop Menus for Long Term Care Facilities			✓	✓			✓
Use Canada's Food Guide to Develop Menus			✓	✓			✓
Recognize Nutritional Needs Throughout the Lifecycle				✓			✓
Recognize the Role of Nutrition in Aging				✓			✓
Plan Menus for Varying Conditions				✓			✓
Create Therapeutic Diet Meal Plans				✓			✓
Use Nutritional Supplements to Increase Nutrition				✓			✓
Use Strategies to Improve Quality in Nutrition				✓	✓		✓
General Elective							✓
Prepare Meals Using Foodservice Equipment							✓
Field Placement or Workplace Attestation							✓