General Aviation Food Safety Professionals
Flight Attendant's Online Course

PERFORMANCE VECTOR
A Safety Initiative of USAIG

The Flight Attendant's online course is written for professionals who plan and manage inflight food service activities of a sophisticated nature that go beyond basic distribution, to include galley operations involving onboard food preparation, presentation, and food storage exceeding 12 hours. The Flight Attendant's course covers all aspects of aviation food safety and is more comprehensive than the Pilot/Flight Technician Course also offered through Performance Vector.

The Course At a Glance

- Course can be accessed on a PC, laptop, or tablet
- Can be translated into 60 languages
- Once enrolled, students have up to 90 days to complete the course
- Typical total study time is 15 hours (self-paced, exit / resume the online course as needed)
- Each of 10 course modules has a voiced overview, textual study matter with color photo illustrations, and some have videos, charts, and links to expanded information accessible on the Web.
- Each module ends with a short quiz assessment
- The final exam is 65 questions and a score of 75% or better is required to pass the course
- "Certificate of Training" is issued upon passing final exam. Recurrent training is needed after 3 years
- Downloadable Quick Reference Files are server-stored and can be accessed 24/7 worldwide

Flight Attendant's Course Curriculum

- HAACP (SMS) for food safety
- Consequences of foodborne illness
- Understanding foodborne illness
- Statistics & Consequences
- Purchasing Food
- Allergen Foods (more detailed)
- Packaging & Containers
- Wet & Dry Ice
- Water & Parasites
- Understanding Food Thermometers
- Holding Food with Temperature Control
- Holding Food without Temperature Control
- Reheating Food
- Dealing with Leftover Food

- Catering Kitchens
- Dealing with Caterers
- Thawing Food
- Cooking Food – Internal Temperatures
- Alcohol and Responsibility
- Guidelines – STC Equipment
- Food Galley Equipment Safety
- Integrated Pest Management
- Audit Inspections - Hangars
- Foodborne Illness Pathogens
- Cabin Hygiene
- Flight Crew Hygiene
- HAACP (SMS) – Flight Department Plan
- SOPs – Food Safety

About General Aviation Food Safety Professionals

GA Food Safety Professionals is a web-based risk management training company for general aviation food safety and its founder Jean Dible is the author of this course. Her in-depth professional knowledge, experience, significant personal research, and close ties with many professionals in business aviation and food regulatory agencies are evident in the comprehensiveness and quality of this course. Jean is also a former restaurant food safety auditor, and applied the practical knowledge and experience with all aspects of food safety gained there while developing this course.