General Aviation Food Safety Professionals
Pilot & Flight Technician's Online Course

PERFORMANCE VECTOR
A Safety Initiative of USAIG

The Pilot / Flight Technicians course is written for operators that fly without flight attendants, yet carry limited food selections on board the aircraft for service to passengers and crew. The science-based curriculum is written in general aviation terms and a user-friendly style that takes pilots or food-handling crewmembers through the necessary food safety principles. The course spans the entire process; from ordering food, to proper storage and serving practices, through safe disposition of leftover food.

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 6 to 7 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 40 questions and a score of 75% or higher 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

Pilot & Flight Technician Course Curriculum

- HAACP (SMS) for food safety
- Consequences of foodborne illness
- Understanding foodborne illness
- Statistics & Consequences
- Purchasing Food
- Allergen Foods
- Packaging & Containers
- Food Security
- Receiving Food for an Aircraft
- Packaging Wet & Dry Ice Coolers

- Wet & Dry Ice
- Water & Parasites
- Understanding Food Thermometers
- Holding Food with Temperature Control
- Holding Food without Temperature Control
- Reheating Food
- Dealing with Leftover Food
- Flight Crew Hygiene
- Cabin Hygiene
- Foodborne Illness Pathogens

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.