



I just wanted to let you know that I have just updated my existing courses and also have added three new courses:

UPDATED Courses:

MPI Template FCP (previously “FCP – Safe Food Handler”)

Just \$45 for this Certificated Course
It has a total of 56 lessons

Best Course for Food Service
Restaurants, Cafes & Takeaways etc

Updates include changes to include the latest (version 5) updates released by MPI in August this year and which become mandatory on 30 April 2026. Also I have added a new section of 8 lessons focussing on hand hygiene and have added an additional lesson on the “Bad Bugs” section covering noro viruses.

Here’s the new syllabus for you to download: <https://safefoodhandler.nz/mpi-template-fcp.pdf>

Link to more info: <https://safefoodhandler.nz/mpi-template-fcp/>

Original Programme (previously “Safe Food Handler”)

Just \$35 for this Certificated Course
It has a total of 20 lessons

Comprehensive General Course
Award Winning - Trained Thousands

Mostly the same highly popular course that I have had since the 1990's with thousands of people successfully trained.

Check out the syllabus: <https://safefoodhandler.nz/original-programme.pdf>

Link to more info: <https://safefoodhandler.nz/original-programme.pdf>

Care Programme (previously “Care – Safe Food Handler”)

Just \$40 for this Certificated Course
It has a total of 34 lessons

Adapted Original Course for Vulnerables
Used by Aged Care Homes & Hospitals

Another very popular course (especially with care homes) it now includes an added section focussing on hand hygiene which is really so important when providing food for people with health vulnerabilities.

Check out the syllabus: <https://safefoodhandler.nz/care-programme.pdf>

Link to more info: <https://safefoodhandler.nz/care-programme/>

NEW Courses:

Convenience Foods

Just \$30 for this Certificated Course
It has a total of 16 lessons

Best Course For Food Retailers
Dairies, Service Stations, Coffee Carts etc

I have produced this course specifically for the lower risk food businesses such as dairies, service stations, coffee carts, in fact all places that have foods that include chilled and frozen foods and may also do some minor food preparation such as reheating pies, scooping ice-cream and making milk shakes etc.

It's all video based except for the revision at the end which I use two of the MPI's “Top 5 Food Safety”

posters' "Retailers that Handle and Reheat Food" and Retailers of Manufacturer Pre-Packaged Chilled and Frozen Foods".

Check out the syllabus: <https://safefoodhandler.nz/convenience-foods.pdf>

Link to more info: <https://safefoodhandler.nz/convenience-foods/>

Community & Casual

Just \$20 for this Certificated Course

It has a total of 19 lessons

Basic Course for Fund Raisers

Charities and General Lower Risk Foodies

I have produced this course for community food suppliers and fund raisers and includes lessons on food storage, preparation, cooking and cooling plus safe service to customers.

Additional community activities are included in a section on fund raising and donating plus a lesson on food safety tips for fishing and shellfish gathering.

Check out the syllabus: <https://safefoodhandler.nz/community-and-casual.pdf>

Link to more info: <https://safefoodhandler.nz/community-and-casual/>

Hand Hygiene Hero

Just \$10 for this Certificated Course

It has a total of 16 lessons

All You Ever Need to Know

And Maybe Some Things You'd Rather Not!

I first produced the course when COVID began back in 2020 and it was very popular, but I withdrew it once COVID had become less of a focus.

This re-introduced version has had a lot of tweaks to remove highlighted references to COVID but of course there are many other bugs which can be spread via our hands such as colds, flu and noroviruses!

It is, singularly the most important thing for all of us is to know and actually clean and sanitise our hands correctly!

Food poisoning often has its starting point with someone contaminating food with unclean hands.

Check out the syllabus: <https://safefoodhandler.nz/hand-hygiene-hero.pdf>

Link to more info: <https://safefoodhandler.nz/hand-hygiene-hero/>

If you have any comments or queries, please get in touch.

Kindest regards

A handwritten signature in black ink, appearing to read 'Bob Askew'.

Bob Askew

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