

Campus Dining Services (CDS) Courses ^[1]

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Course	Audience	Description
CU: A9 Identified Basics	Required for all Housing and Dining Services personnel involved in handling food on campus.	This 30-minute course explains what A9 Identified allergens are and how to handle them properly. HCM Course Code: u10071 CU-SIS Course Code: SK070 Start Course ^[3]
CU: Safe Food Handling for Food Establishments Quiz	Required for all CU Boulder Housing and Dining Services employees.	This is the quiz for the Safe Food Handling for Food Establishments instructor-led training. Complete this quiz after attending the instructor-led training and after completing a review of the Food Handler's Manual. You must successfully pass this quiz to complete the requirement. Notify your supervisor once you have passed. HCM Course Code: u10070 CU-SIS Course Code: SK069 Start Course ^[4]

Course	Audience	Description
CU: Campus Dining Services Sustainability	Required for all CU Boulder Housing and Dining Services employees.	<p>This 30-minute course covers essential information about sustainability topics for Campus Dining Services staff.</p> <p>HCM Course Code: u10072 CU-SIS Course Code: SK084</p> <p><u>Start Course</u> ^[5]</p>

Groups audience:

Employee Services

Source URL: <https://www.cu.edu/employee-services/professional-growth-training/training-services/course-catalog/campus-dining>

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