

## Campus Dining Services (CDS) Courses <sup>[1]</sup>

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Course	Audience	Description
<b>CU: A9 Identified Basics</b>	<b>Required</b> for all Housing and Dining Services personnel involved in handling food on campus.	This <b>30-minute</b> course explains what A9 Identified allergens are and how to handle them properly.  HCM Course Code: u10071 CU-SIS Course Code: SK070  <a href="#">Start Course</a> <sup>[3]</sup>
<b>CU: Safe Food Handling for Food Establishments Quiz</b>	<b>Required</b> 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  <a href="#">Start Course</a> <sup>[4]</sup>

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

**Groups audience:**

Employee Services

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

**Links**

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