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Campus Dining Services (CDS) Courses [1]

Return to the Courses page. [2]

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.	This **30-minute** course covers essential information about sustainability topics for Campus Dining Services staff. HCM Course Code: u10072 CU-SIS Course Code: SK084 Start Course [5]

Groups audience:
Employee Services

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

Links
[1] https://www.cu.edu/employee-services/professional-growth-training/training-services/course-catalog/campus-dining [2] https://www.cu.edu/employee-services/professional-growth-training/training-services/on-the-job/course-catalog [3] https://share.percipio.com/cd/7LXnC9X0N
[4] https://share.percipio.com/cd/3_Ju2HOH5 [5] https://share.percipio.com/cd/N4Ab1gEUA