

## Elevate Your Ice Cream Business By Learning Food Safety Basics



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Few food products are as universally cherished as ice cream. Ice cream production is an art that requires not only creativity, but a strong commitment to food safety. Whether you are just starting or have an established ice cream business, the Food Safety Basics for Ice Cream Makers Curriculum is your essential guide to implementing food safety procedures to protect your products. Individuals can enroll in the comprehensive curriculum for free by using the code “IC-FREE” at checkout. Enroll today at <https://www.ifpti.org/courses/p/ice-cream-makers-bundle>.

Rob Davis, owner of Ice Cream Cakes & Crêpes in Petersburg, Virginia, describes the “Food Safety Basics for Ice Cream Makers” curriculum as, “a wonderful and very well thought out class.” He adds, “The modules really help you understand how big of a part you have as someone who provides ice cream to the public.”

The online curriculum, which can be completed on your own time and at your own pace, consists of eight core courses, each of which can be purchased individually. Topics include the Importance of Food Safety, Good Manufacturing Practices, Sanitation Controls, Process Controls, Supplier Verification, and Environmental Monitoring. The curriculum also includes essential modules on Food Safety Control Strategies and a roadmap to implementing food safety, ensuring that students receive a well-rounded education.

The curriculum empowers learners to elevate their ice cream business by prioritizing safety and hygiene. Mr. Davis stated, “I believe this class will help me become a great Ice cream maker, and really take safety and cleanliness up to the top level.” Mr. Davis’s testimonial highlights the remarkable impact of this comprehensive online course, which is designed to provide ice cream makers with a deep understanding of the crucial link between food safety and their craft.

By picking and choosing which courses in the curriculum you would like to take, ice cream producers have been using select courses to train frontline employees. For example, an ice cream shop in North Carolina uses the Importance of Food Safety, Good Manufacturing Practices, and Sanitation Controls courses to teach all new hires about the importance of their role in keeping the ice cream they serve safe. When everyone within your business values food safety in the same way and feels comfortable talking about food safety and speaking up when they notice something that isn’t right, the food safety culture within your business is considered more mature, which can reduce the likelihood of foodborne outbreaks.

The Food Safety Basics for Ice Cream Makers Curriculum is a great tool for training anyone in your facility, from frontline workers to management. Be a part of the community that truly values safety and excellence by investing time in mastering your craft through the curriculum. Enroll today at <https://www.ifpti.org/courses/p/ice-cream-makers-bundle> and don’t forget to use the code “IC-Free” or “ICE-CREAM-FREE” to get the curriculum for free! For help getting registered visit <https://youtu.be/cCOHEEKDE9s>.