

TRAIN THE TRAINER



SafePrep™ Full Immersion Trainer's Guide

How to run a live, 2-hour ServSafe class with the Full Immersion presenter — mode by mode, screen by screen.

What This Tool Is

SafePrep™ Full Immersion is the browser-based presenter you'll run at the front of the room for a live ServSafe class. It replaces slides-plus-notes with a single guided flow: a fixed 46-screen curriculum, a built-in review game after every section, and an optional AI co-host — FSME — who can narrate the class for you or stay quietly out of the way while you teach.

This guide walks through the tool exactly as a student in your class will see it, screen by screen, so you can prep a class in one read-through. It covers the **Full Immersion** (2-hour) path in both teaching styles: **Facilitator Mode**, where FSME hosts and reacts to each slide, and **Interactive Mode**, where you teach solo from the same curriculum.

BEFORE YOU TEACH LIVE

Run through this guide once with the tool open in a second tab. Click every button mentioned here at least once — nothing here is destructive, and the mode-select screen resets if you reload the page.

Pre-Class Checklist

- ☐ Laptop or Chromebook charged, with a trackpad or mouse handy — you'll be clicking through screens the whole class, and a touchpad is easier than reaching for a trackpoint.
- ☐ Browser open to `foodsafetymadeeasy.com/presenter/Full_Curriculum_presenter.html`, tested once before students arrive.
- ☐ Decide **Facilitator** or **Interactive** mode ahead of time — see the comparison later in this guide. You can still flip the FSME Notes toggle live if you change your mind.
- ☐ Know your total time budget: Full Immersion is paced to **2 hours flat, including a 10-minute break** after Section 5.
- ☐ If projecting, confirm students can read both the main content area and the FSME side panel (if you're running Facilitator Mode) — plan your screen layout before class starts, not after.

STEP 1

Choose Your Class Length

Opening the presenter always starts here. This choice is **locked in for the whole session** — if you need to switch, reload the page and pick again.

SAFEPREP™

WHICH CLASS ARE WE RUNNING TODAY?

Pick a mode to get started — this choice is locked in for the session.

Full Immersion
~2 hours · the complete curriculum

Refresher
~1 hour · for students who've done this before

Mode select screen. Pick **Full Immersion** for the full 2-hour curriculum. **Refresher** is a separate ~1-hour path for returning students and is not covered in this guide.

TRAINER TIP

This is the only screen where the class length is chosen. Everything from here forward assumes you clicked **Full Immersion**.

STEP 2

Opening the Class

After picking Full Immersion, two short screens run before the curriculum starts. Both are click-to-advance — nothing auto-plays, so take your time.

SAFEPREP™ FULL IMMERSION

WELCOME TO THE FULL IMMERSION SERVSAFE CLASS

Over the next two hours (until around 5:04 PM) we will cover the following

1. Food Safety Foundations	2. Personal Hygiene
3. Cross Contamination	4. Time & Temperature
5. Food Preparation	6. Cleaning & Sanitizing
7. Receiving & Storage	8. Facility, Equipment & Pest Control
9. Food Safety Management	10. Pathogens

CLASSROOM ETIQUETTE

- Take Notes
- Limit restroom breaks
- Ask Questions

This is a time-sensitive program — we will move through the entire curriculum, then answer any lingering questions.

[click anywhere to continue]

Welcome & etiquette screen. Shows the full 10-section roadmap and the classroom ground rules (take notes, limit restroom breaks, ask questions) up front. Click anywhere to continue.



Hi there, I'm FSME (pronounced FIZZ-MEE, or FISS

[Click anywhere to begin class]

FSME's in-character intro. FSME (pronounced "Fizz-mee") types out a short monologue introducing itself. This plays the same way every time — it's part of the show, not a live AI response. Click anywhere once it finishes to begin class.

GOOD TO KNOW

This intro screen appears **regardless of which teaching mode you use later** — FSME always opens the class in character, even if you plan to run the rest of the session in Interactive Mode with FSME Notes off.

STEP 3

Slide 1 — Welcome & Class Flow

This is the first real slide of the class (Slide 1 of 46) and stays on screen while you introduce yourself.

The screenshot shows the 'WELCOME' slide of the FSME (Food Safety Made Easy) Full Immersion course. The slide has a dark blue header with 'SAFEPREP™ FULL IMMERSION' on the left, 'FSME Notes: OFF' and 'Glossary' in the center, and 'Slide 1 of 46' on the right. The main content area is light blue and features the text 'FOOD SAFETY MADE EASY' and 'WELCOME'. Below this is a 'My Name is' field with the placeholder text 'Professor DorkMeister'. A red notification bubble with two exclamation marks says 'Not again — can someone get the instructor's'. Below the name field is a blue button with a star icon and the text 'ServSafe® Instructor & Proctor — 20 Years'. The 'CLASS FLOW' section is a table with 13 rows, including 10 sections and a break. The total estimated time is 2 hours (120 minutes, including a 10-minute break). At the bottom, there are 'Previous' and 'Next' navigation buttons.

CLASS FLOW		Est. total: 2h (120 min, incl. 10-min break)
1	Intro	5 min
2	Section 1 — Food Safety Foundations + Review	10 min
3	Section 2 — Personal Hygiene + Review	10 min
4	Section 3 — Cross Contamination + Review	10 min
5	Section 4 — Time & Temperature + Review	10 min
6	Section 5 — Food Preparation + Review	10 min
	Break	10 min
7	Section 6 — Cleaning & Sanitizing + Review	10 min
8	Section 7 — Receiving & Storage + Review	10 min

Slide 1. The name field is a blank prompt for you to introduce yourself out loud — it isn't required to advance. The Class Flow list below it is the same 10-section roadmap from the welcome screen, now with exact per-section timing (13 rows totaling 120 minutes, break included).

TWO QUIRKS WORTH KNOWING BEFORE CLASS

If the name field sits empty for about 10 seconds, FSME pops up a small "get the instructor's attention" nag and auto-fills the name field with a placeholder ("Professor DorkMeister") — it's a scripted joke, not a bug. Introduce yourself within the first few seconds and it never appears. Also note the header's **FSME Notes** toggle, top right — that's the control covered in the next section, and it starts **OFF** every session.

CHOOSING YOUR STYLE

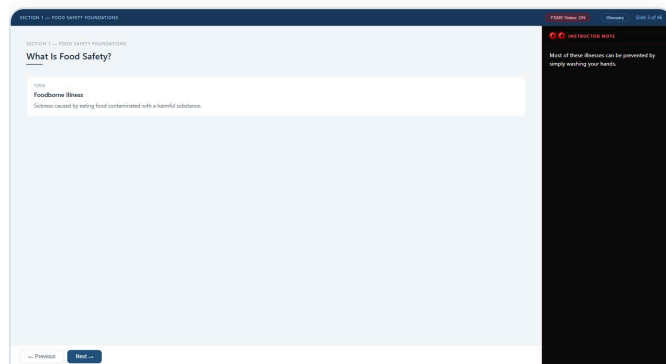
Facilitator Mode vs. Interactive Mode

Both modes run the exact same 46-slide curriculum and the exact same review games — the only difference is the **FSME Notes** toggle in the top-right corner of the header, which you can flip at any point during class.

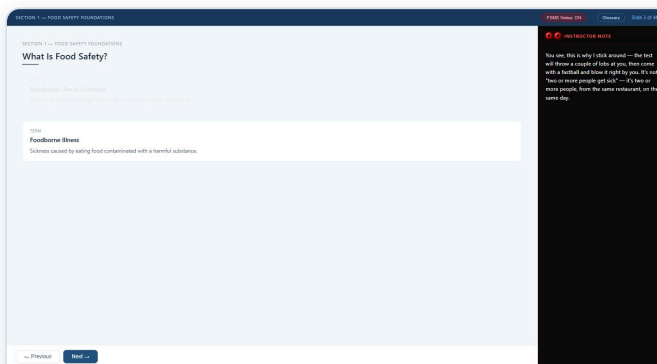
Facilitator Mode	FSME Notes: ON
The curriculum teaches — you guide the room. A side panel opens showing FSME's live reaction to whatever card is on screen. Best when you want the tool itself to carry the narration and personality, and you focus on pacing, questions, and the room.	
Interactive Mode	FSME Notes: OFF
You teach — the curriculum supports you. Full-width content, no side panel. Best for confident instructors who want to add their own commentary and examples without FSME talking over them.	

Facilitator Mode: FSME Notes ON

Click the **FSME Notes: OFF** pill in the header to turn it on — it switches to **FSME Notes: ON** and a dark side panel opens on the right labeled **INSTRUCTOR NOTE**. It updates automatically every time a new card appears, with FSME's take on that specific term.



Panel showing FSME's note for the first card on a slide.



Click Next again — the panel updates instantly for the newly revealed card.

Interactive Mode: FSME Notes OFF

Toggle it back off and the panel disappears — the content area expands to full width. This is the default state at the start of every session.

SECTION 1 — FOOD SAFETY FOUNDATIONS

What Is Food Safety?

TERM

Foodborne Illness Outbreak

When 2 or more people get ill from the same food at the same place.

TERM

Foodborne Illness

Sickness caused by eating food contaminated with a harmful substance.

[< Previous](#)[Next >](#)

Same slide, panel off. Compare this to the two screenshots above — identical content, full-width layout, no FSME commentary. Nothing about the underlying slide changes; only the note panel appears or disappears.

TRAINER TIP

You are not locked into one mode for the whole class. Flip the toggle mid-session freely — for example, run Facilitator Mode for the sections you're less familiar with, and switch to Interactive Mode for topics where you'd rather add your own stories.

GETTING AROUND

Navigating the Class

The header bar is present on every slide and always tells you exactly where you are.

SECTION 1 — FOOD SAFETY FOUNDATIONS

FSME Notes OFF

Glossary

Slide 3 of 46

From left to right: current section name, the FSME Notes toggle, the Glossary button, and the slide counter (e.g. "Slide 3 of 46").

Control	What it does
Previous / Next (bottom of screen)	Moves one step at a time. On slides with multiple stacked term cards, Next reveals one additional card before it advances to the next slide number — click through slowly so the class can read each one.
FSME Notes toggle (top right)	Switches between Facilitator and Interactive layouts at any time — see previous section.
Glossary (top right)	Opens a searchable reference of every key term in the course — see below.
Slide counter (top right)	Always shows your exact position out of 46 total slides, so you can gauge pacing against the Class Flow timing on Slide 1.

Using the Glossary

Click **Glossary** in the header at any point during class to pull up a full reference of terms, organized into tabbed categories — handy if a student asks about a term from an earlier section.

The screenshot displays the 'SECTION 1 — FOOD SAFETY FOUNDATIONS' interface. A 'Glossary of Terms' modal is open, showing a list of terms and their definitions. The modal has tabs for 'Food Safety Basics', 'Contamination & Handling', 'Bacteria & Microorganisms', 'Facility & Equipment', 'Food Safety Management', and 'Government Agencies'. The 'Food Safety Basics' tab is selected, showing terms like 'Temperature Danger Zone', 'TCS', 'RTE', 'PPM', 'YOPI', 'Exclude', 'Restrict', and 'Foodborne Illness Outbreak'. The background shows a slide titled 'What Is Food Safety?' with definitions for 'Foodborne Illness Outbreak' and 'Foodborne Illness'. Navigation buttons for 'Previous' and 'Next' are visible at the bottom of the slide.

SECTION 1 — FOOD SAFETY FOUNDATIONS

FSME Notes: OFF | Glossary | Slide 3 of 46

SECTION 1 — FOOD SAFETY FOUNDATIONS

What Is Food Safety?

TERM

Foodborne Illness Outbreak

When 2 or more people get ill from the same food at the same place.

TERM

Foodborne Illness

Sickness caused by eating food contaminated with a harmful substance.

Glossary of Terms

Food Safety Basics | Contamination & Handling | Bacteria & Microorganisms | Facility & Equipment

Food Safety Management | Government Agencies

FOOD SAFETY BASICS

Temperature Danger Zone 41°F to 135°F.

TCS Time and Temperature Controlled for Safety.

RTE Ready To Eat — no additional preparation required.

PPM Parts Per Million — sanitizer concentration unit.

YOPI Young, Older, Pregnant, Immunocompromised.

Exclude Remove from operation — Big Five, jaundice, vomiting, diarrhea.

Restrict Keep from food contact — fever/sore throat at non-YOPI operation.

Foodborne Illness Outbreak 2+ people ill from same food at same place.

CONTAMINATION & SAFE HANDLING

FIFO First-In, First-Out.

Allergen — Big 9 Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, sesame.

← Previous | Next →

← Back to Slide

Glossary modal. Tabs across the top (Food Safety Basics, Contamination & Handling, Bacteria & Microorganisms, Facility & Equipment, Food Safety Management, Government Agencies) group terms by topic. Click **Back to Slide** or the × in the corner to return exactly where you left off — it does not affect your place in the class.

SECTION REVIEW

Running a Jeopardy Review

Every section ends with a review board — a simple game where students pick a clue, choose the matching question from four options, and get instant feedback. It's identical in both Facilitator and Interactive Mode.

1 The board

Five clue tiles appear, one per test-relevant concept from that section. Call on a student (or open it up to the room) and click any tile — there's no required order.

The screenshot shows a digital review board interface. At the top, a dark blue header bar contains the text "SECTION 1 — FOOD SAFETY FOUNDATIONS" on the left and "FSME Notes: OFF", "Glossary", and "Slide 7 of 46" on the right. Below the header, the main area has a light blue background. On the left side of this area, the text "SECTION 1 — FOOD SAFETY FOUNDATIONS" and "SECTION 1 REVIEW — PICK ANY ANSWER" is displayed. On the right side, "1 of 5 completed" is shown. The central part of the board features five rectangular tiles. The first tile, "What is a foodborne illness outbreak?", is grayed out with a small checkmark in its top right corner. The other four tiles are dark blue and contain the following questions: "What is the temperature danger zone?", "What does TCS stand for?", "What is cross contamination?", and "What is the rapid bacterial growth zone within the temperature danger zone?". At the bottom of the board, there are two buttons: "← Previous" and "Next →". Below the board, a text box explains the interface: "A review board mid-way through — answered tiles gray out with a checkmark; unanswered tiles stay dark blue and clickable. The counter in the top-right ("1 of 5 completed") tracks progress for the room."

2

The clue

Clicking a tile reveals the clue at the top and four possible questions labeled A–D, Jeopardy-style ("What is...?"). Read the clue aloud and let students call out an answer before clicking one.

SECTION 1 — FOOD SAFETY FOUNDATIONS FSME Notes: OFF Glossary Slide 7 of 46

THE ANSWER IS

What is a foodborne illness outbreak?

What is the question?

A What is When a health inspector shuts down a restaurant?

B What is When a food product is recalled by the manufacturer?

C What is When 2 or more people get the same illness from the same food at the same place?

D What is When one person gets sick from a restaurant meal?

← Previous Next →

A clue with its four answer choices, unanswered.

3

Instant feedback

Click any option to lock in an answer immediately — right or wrong, the correct choice is always highlighted green so the room sees the right answer either way.

SECTION 1 — FOOD SAFETY FOUNDATIONS FSME Notes: OFF Glossary Slide 7 of 46

What is a foodborne illness outbreak?

A What is When a health inspector shuts down a restaurant?

B What is When a food product is recalled by the manufacturer?

C What is When 2 or more people get the same illness from the same food at the same place?

D What is When one person gets sick from a restaurant meal?

✓ Correct

Next →

← Previous Next →

Correct pick: the chosen answer highlights green with a "✓ Correct!" message.

SECTION 1 — FOOD SAFETY FOUNDATIONS FSME Notes: OFF Glossary Slide 7 of 46

What does TCS stand for?

A What is Temperature Controlled Storage?

B What is Total Contamination Score?

C What is Time and Temperature Control for Safety?

D What is Toxic Chemical Substance?

✗ The correct question was: What is Time and Temperature Control for Safety?

Next →

← Previous Next →

Wrong pick: your choice highlights red, the correct answer highlights green, and the correct question is spelled out below.

4

Wrapping the board

Click **Next** after each clue to return to the board and pick the next tile. Once all five are answered, the counter reads "5 of 5 completed" and the **Next** button below the board lights up to move on to the next section.

SECTION 1 — FOOD SAFETY FOUNDATIONS

FSME Notes: OFFGlossarySlide 7 of 46

SECTION 1 — FOOD SAFETY FOUNDATIONS

SECTION 1 REVIEW — PICK ANY ANSWER

5 of 5 completed

What is a foodborne illness outbreak?	What does TCS stand for?
What is the temperature danger zone?	What is cross contamination?
What is the rapid bacterial growth zone within the temperature danger zone?	

← Previous

Next →

A fully cleared board — every tile grayed out and checked, ready to advance.

TRAINER TIP

Getting a question wrong doesn't lock the board or penalize the class in any way — it's a teaching moment, not a scored quiz. Use a wrong answer as a cue to briefly re-explain the concept before moving to the next clue.

END OF CLASS

Wrapping Up

The curriculum runs straight through all 10 sections back-to-back, each ending in its own review board exactly like the one above. There is no separate "wrap-up" slide — the class simply concludes after the tenth and final review board, for Section 10 (Pathogens).

SAFEREP™ FULL IMMERSION

FSME Notes: OFF

Glossary

Slide 46 of 46

SECTION 10 — PATHOGENS

SECTION 10 REVIEW — PICK ANY ANSWER

0 of 5 completed

The safest way to reduce E. coli risk according to the ServSafe exam is

Which of the Big Five pathogens is linked to ground beef and cattle intestines?

What visible symptom of Hepatitis A requires immediate employee exclusion?

What must all Big Five-diagnosed employees provide before returning to work?

Unlike bacteria, viruses cannot be eliminated by what method?

← Previous

Begin →

Slide 46 of 46 — the final review board. Note the button below it reads **Begin** → rather than **Next** →. This is expected: it's simply the deck's natural endpoint and clicking it does nothing further. Once this board is cleared, wrap up verbally, take final questions, and close the session yourself.

Cheat Sheet

A condensed version of everything above — keep this page open on a phone or second screen during class if you don't want to flip back through the full guide.

Class Shape

- Full Immersion = 2 hours flat, 120 min incl. one 10-min break (after Section 5)
- 10 sections, each = 3–4 content slides + 1 review board
- 46 total slides — track pacing against the slide counter
- Class length locks in at the start — reload to change it

The FSME Notes Toggle

- **ON** = Facilitator Mode — side panel, FSME narrates each card
- **OFF** = Interactive Mode — full width, you narrate
- Defaults to OFF every session
- Switch any time, mid-class, with one click

Header Controls

- Section name — far left
- FSME Notes toggle & Glossary — top right
- Slide counter ("Slide N of 46") — far right
- Previous / Next — bottom of every screen

Running a Review Board

- Click any of the 5 tiles, any order
- Read the clue, let the room answer, then click a choice
- Correct answer always highlights green
- "5 of 5 completed" unlocks Next to move on

Known Quirks (Not Bugs)

- ☐ An empty name field on Slide 1 triggers an FSME nag + placeholder name after ~10 seconds — just introduce yourself promptly.
- ☐ FSME's opening monologue and the two intro screens play identically every session, regardless of which mode you'll use afterward.
- ☐ The final slide's button reads "Begin →" and does nothing when clicked — that's the deck's natural end, not a dead link.