

Course Overview:

Understand the concept of contamination and the risks it poses to food safety and define the food hygiene, food poisoning, food-borne disease, food-borne illness, contamination, hazard analysis, food safety management systems and HACCP and describe the temperature controls required for food deliveries, food storage, cooking and reheating food, hot and cold holding and the cooling of food.

Course Objective:

- Define the terms food hygiene, food poisoning, food-borne disease, food-borne illness, contamination, hazard analysis, food safety management systems and HACCP
- Understand the concept of contamination and the risks it poses to food safety
- State the current food safety legislation which relates to food premises and be aware of where guidance on the law may be sought
- State the effects that spoilage bacteria can have on food and those who ingest it
- Describe the temperature controls required for food deliveries, food storage, cooking and reheating food, hot and cold holding and the cooling of food
- List common food pests and describe the risks they pose to food safety
- Explain the importance of personal hygiene and the responsibilities of food handlers and how that standards can be monitored
- Understand the importance of good workplace and equipment design to ensure food safety
- Describe suitable methods for the storage and removal of waste and state how the process can be adequately supervised

Course Outline:

- Introduction to food safety
- Define the terms food hygiene, food poisoning, food-borne disease
- Define the role of a supervisor in controlling food
- Safety, identify food safety hazards
- Food safety legislation
- Applying and monitoring good hygiene practice
- Role temperature plays in the control of food safety
- Importance of good pest control practice
- Workplace and equipment design
- Personal hygiene of staff
- Waste disposal, cleaning and disinfection
- Contribution to staff training
- Waste disposal, cleaning and disinfection
- Implementation of food safety management procedures
- Food safety management tools
- Personal hygiene of staff

Who Should Attend:

Food Safety professionals, Food manager, catering officers, catering employees.

Training Language:

EN / AR

Training Methodology:

- Presentation & Slides
- Audio Visual Aids
- Interactive Discussion
- Participatory Exercise
- Action Learning
- Class Activities
- Case Studies
- Workshops
- Simulation