CHANGE ACT
Analysis Consulting Training

Food Safety

Food safety principles

Course background

Food poisoning is usually caused by mishandling, ignorance of causes of contamination and most of the time by food handlers themselves. Controlling and reducing the risk of food poisoning incidents derive from proper training to food handlers on food safety principles. This introductory course intends to provide the basic food safety knowledge for a food factory employee and/or a cook and cover food act and regulations requirements for food handlers.

Course objectives and content

The aim of the course is to expose the different basic requirements of food safety act. The delegates will be able to understand what they should do and what should not be done to avoid food contamination and minimize the risk of developing microbes which could lead to food poisoning. Food regulations will also be reviewed as part of the necessary knowledge of the food handlers and food business managers. The following items will be discussed:

- Introduction to food safety
- Microbiological hazards
- Contamination hazards
- Prevention of contamination
- Pests control
- Basic HACCP & temperature control
- Personal hygiene
- Cleaning
- Food Act and Regulations

Target audience

Food handlers in factories and kitchen or about to start working in a food organization.

Duration

The course duration is 5 hours.

Course fee

N/A

** Conditions apply. Please see enrolment form/proposal.*

Number of delegates

Please see enrolment form/proposal.

Course design

The course combines dynamic lectures, videos and case studies. Delegates are encouraged to actively participate in the learning process.

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