



TRAINING THAT DEVELOPS
REAL CAPABILITY



Food Hygiene & Safety

FS014

Food Hygiene & Safety

The European Parliament Hygiene of Foodstuffs Regulation (EC) No. 852/2004, Annex II, Chapter XII states that “food business operators are to ensure that food handlers are supervised and instructed and/or trained in Food Hygiene matters commensurate with their work activity”.

The ‘Food Hygiene & Safety’ course is designed for food handlers who require knowledge of food safety principles in a food manufacturing environment. Having acquired this knowledge, food handlers will be better equipped to deliver a safe product to consumers on a continuous basis.

On completion of the course, delegate’s knowledge will be assessed via a multiple choice exam (optional).

This course is available for virtual delivery (1 face-to-face training day typically translates into 2 to 4 virtual sessions per day, this is determined by the specific course content. Number of sessions and specific session times will be confirmed in advance of course delivery.)

Duration & Price

Duration: 0.5-1 day

Course Times: 9.00am - 5.00pm. Time Zone: Europe - Dublin

Delivery mode: This programme is available In-Company

In-Company Training

Please [contact us](#) for more information on our In-Company training options

What's covered?

Introduction to Food Safety

Part 1

- The first principles

Part 2

- Microbiology and illness
- Bacteria
- How bacteria multiply
- High risk food

Part 3

- Contamination and prevention of illness
- Temperature control
- Preparing and presenting food
- Spoilage and preservation
- Delivery and storage

Part 4

- Personal hygiene
- Section B Cleaning and disinfection
- Section C Food pests
- Section D Premises and equipment
- Section E Food safety control / HACCP / Legislation

Multiple Choice Exam (Optional)

Who should participate?

- General management who wish to acquire a broad knowledge of Food Safety issues
- Quality Assurance Personnel
- Production Personnel
- Maintenance Personnel
- Purchasing Personnel
- Sanitation Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Know the biological, chemical and physical hazards in their work environment
- Understand the causes of food poisoning
- Know how food poisoning can be prevented
- Understand the importance of temperature control
- Understand the importance of personal hygiene in a food environment
- Understand the importance of cleaning and sanitation
- Know the importance of pest control measures in a food retail environment
- Understand the structure of a food safety system including pre-requisite program and HACCP plan

Tutors



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