



FOOD SAFETY

Awareness

Course Objectives:

At the end of the course, participants will able to:

- ✚ Understand the importance of food safety and knowledge of the systems
- ✚ Deliver quality food safety to customers

Who Should Attend?

Anyone working in a food manufacturing setting where food is being prepared, cooked and handled.

Course Outline:

INTRODUCTION TO FOOD SAFETY

- ✚ Participants should understand the terminology used in food safety and should be able to understand the consequences of poor food hygiene.

THE LAW

- ✚ Participants should understand the laws that apply to the food businesses and food handlers and should be able to understand the consequences of non-compliance with the food safety laws.

FOOD SAFETY HAZARDS

- ✚ Participants should understand concept of food hazards and the risk of food poisoning.

TEMPERATURE CONTROLS

- ✚ Participants should understand how a reduction in temperature will minimize bacterial multiplication, and that high temperature treatments are required to destroy bacteria.

HEAT PROCESSING OF FOODS

- ✚ Participants should understand the importance of high temperature in the supply of safe food.

FOOD HANDLERS

- ✚ Participants should understand the importance of personal hygiene in food handling and the need for protective clothing during the process.

PRINCIPLES OF SAFE FOOD STORAGE

- ✚ Participants should understand the importance of utilizing appropriate storage conditions for different types of food

CLEANING

- ✚ Participants should understand the importance of cleaning in food manufacturing plants

FOOD PREMISES AND EQUIPMENT

- ✚ Participants should recognize the need for high standards for structure and equipment to promote good hygiene in food manufacturing plants.

Course Fees:

this rate includes participant's manual, Hands-Outs, buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Course Methodology:

- Based on case studies (30%); Techniques (30%); Concepts (10%) and Role Play (30%)
- Pre-test and Pro-test
- Variety of Learning Methods
- Lectures
- Case Studies and Self Questionnaires
- Small Group Work
- Discussion
- Presentation

Course Timings:

Daily Course Timings:

08:30 - 08:50	Morning Coffee / Tea
08:50 - 10:20	First Session
10:20 - 10:40	Coffee / Tea / Snacks
10:40 - 12:20	Second Session
12:20 - 12:40	Coffee / Tea / Snacks
12:40 - 14:30	Last Session