

Food Safety & Hygiene Trainings

- **Basic Food Safety and Hygiene**
- **Intermediate food Hygiene**
- **Advanced Food Hygiene**
- **GHP - Food Safety**
- **GMP - Good manufacturing Practices**

Basic Food Safety and Hygiene Training Course

Course Duration: 6 Hours

Who Should Attend?

This course is designed for food handlers, stewarding staff, food delivery drivers, Butchers, and any person involved directly in the food and food-related industries such as Restaurant and Hotels, Catering companies, Bakeries, Food Processors, Dairy Companies, Drinking Water Bottling Plants, Slaughterhouses, In addition; this basic course gives participants a foundation to enroll in Intermediate and Advanced Food Hygiene courses.

Course Description:

This program includes:

- Introduction
- Bacteriology
- How Bacteria grow
- Food Poisoning
- Causes of Food Poisoning
- Food borne diseases
- Methods of protecting food water from contamination
- Temperature Control
- Food spoilage & food preservation
- Personal hygiene (best practices)
- Cleaning & disinfecting
- Pest Control
- Summary, discussion and exam

Benefits:

By the end of the course, participants should have:

- General knowledge of the Basic Food Safety and Hygiene rules
- Knowledge of the Preliminary steps of maintaining a Hygienic Work Environment
- Knowledge of the Process approach to plan and implement a Food Hygiene system

Intermediate Food Hygiene Training

Course Duration: 3 days

Who Should Attend?

This intermediate training course is designed for those working in all food businesses and managerial level, including hygiene supervisors, Quality Controllers chefs in catering companies, Hotels, Restaurants food retails and food processing managers, and anyone who needs a broad understanding of food hygiene as part of his work.

Course Description:

- Introduction to food / Water Hygiene
- Bacteriology
- How Bacteria grow
- Food Poisoning
- Causes of Food Poisoning
- Food borne diseases
- Methods of protecting food / water from contamination
- Food Storage
- Temperature Control
- Food spoilage & food preservation
- Personal hygiene (best practices)
- Cleaning & disinfecting
- Design and Construction of Food / Water premises and equipment
- Pest Control
- Summary, discussion and exam

Benefits:

Successful completion of this course will enable participants to:

- Play an active part in monitoring food hygiene standards
- Be involved in training activities, especially on the job trainings
- Be able to carry out hygiene audits
- Be equipped to effectively supervise food handlers on hygiene issues
- Be able to assist in HACCP system implementation
- Help in the formulation and writing of hygiene policies, standards & procedures

Advanced Food Hygiene Trainings – Caterers, Manufacturers & Retailers

Course Duration: 5 Days

Who Should Attend?

This advanced training course targets Food Safety and Hygiene Auditors, Inspectors, Personnel, Supervisors and Managers working in Food Control Sections in Municipalities, Hotels, Catering Companies, Drinking Water Bottling Managers & Supervisors Government Agencies, Restaurants, and other Food Related Industries.

This 5-day training course will cover:

- Introduction to food safety management
- Ensuring compliance with legislation and industry guidance
- Food safety hazards
- Allocation of responsibilities
- Managing the operational requirements of a safe food business
- Cleaning and disinfection regimes
- Supplier quality and safety controls
- Pest controls
- Establish food safety management procedures
- Monitoring the implementation of safety management procedures
- Maintaining food safety management procedures
- Communication, sources of information and training

Successful candidates will be able to:

- Guide and advise on the management of food hygiene in the food industry
- Contribute to the management of hygiene in a wide variety of food businesses
- Identify further technical knowledge necessary in complex processes
- Identify areas for legal compliance and Determine good practices
- Design an improvement plan & Outline a HACCP type study

GHP - Food Safety Training

Course Duration: 6 hours

All consumers have the right to expect safe, hygienically prepared and good quality food. This is the reason that the handling of food requires care to prevent the hazards. Good Hygiene Practices are the set of requirements to prevent contamination of food in order to provide safe food to the consumers. Food borne illnesses can result from contamination due to improper practices like when there is lack of environmental hygiene and poor sanitation, mixed and inappropriate transportation, poor storage, poor personal hygiene & unsafe source of food.

Who Should Attend?

This course is designed for the Food Manufacturing/processing industry -Managers, Supervisors, Chefs, and Owners of Catering Business, Restaurant operators.

Course Description:

- Hand Washing
- Personal Hygiene
- Kitchen Hygiene
- Food Storage
- Cleaning
- Pest Control

GMP Training – Good Manufacturing Practices



Course Duration: 6 hours

Good manufacturing practices and forms an important part of the overall HACCP food safety system in a food business. Good manufacturing practices (GMP) can be defined as the operational requirements necessary to enable a food business to produce food safely. There is a heavy emphasis on compliance with Good manufacturing practices (GMP) in all relevant food legislation and customer certification standards.

Who Should Attend?

This course is designed for the Food Manufacturing/processing industry -Managers, Supervisors, Chefs, and Owners of Catering Business, Restaurant operators.

Course Description:

This program includes many basic operational conditions and procedures that are required to be met by the food business. These can include the following:

- The correct construction and layout of the food premises.
- The condition of the external environment of the food premises.
- The adequate maintenance of equipment and utensils used within the food business.
- The use of suitable chemicals within and around the food premises including cleaning chemicals, pest control chemicals and machine lubricants.
- The identification and storage of waste within and by the food business.
- The cleanliness of the food premises, equipment, utensils, floors, walls and ceilings.
- An effective pest control program implemented within the food premises and surrounds.
- The avoidance of foreign matter within the finished product.