



Course title: Food Safety Awareness

Duration: Half day

Maximum number of learners: 16

Course overview:

This course is designed for people working within the Food industry. It especially applies to people who have a duty to protect consumers from food borne illness and/or disease. This course meets the learning objectives of industry standards and will help meet the requirements to achieve high scores in safety and hygiene.

Course learning outcomes:

By the end of the session, learners will be able to:

- Cite the law, legislation, and good practice for food safety
- Discuss and identify food safety hazards and prevention
- Describe the importance of taking temperatures, paper trails and auditing
- Discuss the requirements for refrigeration, chilling, and cold holding of foods
- Discuss the requirements for Cooking, hot holding, and re-heating of foods
- Cite the food handlers' legal responsibilities
- Discuss the principles of safe storage, rotation, labeling and supplying of food
- Describe effective cleaning of food premises, equipment, and layout
- Discuss how to prevent cross contamination and illness