



Food Safety & Hygiene for the HACCP Team

#SQAc004

0.5 day (9:00 am – 12:00 pm) or (1:00 pm – 4:00 pm) *At Your Site*

Course Overview:

This course will develop your understanding and knowledge of Hygiene & Food Safety.

You will learn to recognize the importance of food safety and sanitation as the basis for preventing food-borne illness. You will know that food-borne illness is caused by biological; (including bacteria, viruses, parasites); chemical, (including allergens); and physical hazards. You will learn how to prevent the hazards from occurring to reduce the likelihood of consumers getting food-borne illness from eating the food you produce.

Who Will Benefit:

- Ideal for employees working on the HACCP team
- Anyone needing a refresher course (management and/or employees)
- Anyone within a food manufacturing environment who is working with GMP's or HACCP

What is covered?

Hygiene & Food Safety course covers the following as it relates to the HACCP team:

- About Bacteria
- Food Poisoning & It's Prevention
- Personal Hygiene
- Food Premises
- Cleaning & Disinfection
- The Law & it's Enforcement

Course Fee:

\$600.00 + 6% GST

- Note: up to 5 employees at your site (off-site office available at an additional cost);
- Additional employees may be included at an additional cost;
- Projector available at an additional cost