

FOOD SAFETY AND FOOD HYGIENE FOR CATERING ADVANCED

(UPDATED TO INCLUDE COVID-19 INFORMATION AND CONTROLS)

TRAINING COURSE



COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills of food safety and food hygiene necessary to work within a catering establishment and to ensure that the premises complies with food safety regulations in the country where the business is situated.

FACE TO FACE: 3 days

VILT: 24 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will have a basic:

- Manage food safety and hygiene in catering establishments
- Ensure that all food safety legal requirements are complied with
- Manage the team of food handlers to ensure that all food prepared is safe to consume by the customers
- Implement, maintain and improve food safety controls within the business
- Ensure that all managers' responsibilities are met
- Understand the key risk areas related to COVID-19 in the catering supply chain

PRIOR KNOWLEDGE:

Before starting this course, learners are expected to have the following prior knowledge:

- Be aware of food safety hazards in a food catering establishment
- Be part of management team working in a food catering establishment
- Be familiar with the current national guidance and legislative requirements in relation to COVID-19

COURSE CONTENT

FOOD SAFETY AND HYGIENE

- Food hygiene
- Food safety
- Food safety hazards in food service
- COVID-19

GOOD HYGIENE CONTROLS WITHIN CATERING SERVICE

- Steps of catering service supply
- Hygiene from delivery of raw materials to service of the meals to the customer
- Good hygiene facilities
- Personal hygiene
- COVID-19

PERSONAL HYGIENE

- Personal practices
- Hygiene rules
- Staff facilities
- Importance of personal hygiene
- Good personal hygiene practices
- Good hygiene facilities
- Personal hygiene
- Food safety
- Food hygiene controls

CLEANING, WASTE AND PEST CONTROL

- Cleaning terms
- Correct methods for cleaning and disinfection
- Main stages of cleaning programme and chemicals
- Waste control
- Effective pest control
- Cleaning and hygiene controls in relation to COVID-19

DESIGN, LAYOUT AND CONSTRUCTION OF PREMISES AND EQUIPMENT

- Premises design
- Layout and construction of premises
- Equipment used within the facility

LEGAL RESPONSIBILITY OF FOOD BUSINESS OPERATORS AND FOOD HANDLERS

- Legal requirements for catering businesses
- Legal requirements for food handlers
- HACCP

HACCP

- What is HACCP and how does it fit in, what is required in the catering industry
- How can HACCP be implemented, how can HACCP be monitored and verified

FOOD SAFETY MANAGEMENT SYSTEMS (FSMS), MONITORING AND VERIFICATION

- Food Safety Management System
- Role and benefits of a Food Safety Management System
- Responsibilities of managers
- Monitoring and verification
- Verification checks of the food safety management controls

EXTENDING A FOOD SAFETY MANAGEMENT SYSTEM TO INCLUDE CONTROL OF COVID-19 RISK FACTORS

- COVID-19 risks
- Common areas of control with food safety
- Risk assessments
- Integrating COVID-19 into a company's management system

COURSE CERTIFICATION



Learners who pass the examination will be issued with a "Certificate of Successful Completion".
Learners who do not pass the examination but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".

CONTACT SGS



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