

FS 021 - Essential Food Safety Training (ADFCA Approved Training)

ESSENTIAL FOOD SAFETY
A GUIDE FOR FOOD HANDLERS



Objective:

The aim of this course is to provide training to all the food handlers in the Emirate of Abu Dhabi and Al Ain as per the guideline of ADFCA. This will provide adequate knowledge so that the participant can clear the assessment examination by ADFCA (Abu Dhabi Food Control Authority)

Who Should Attend:

All Food handlers in the Emirate of Abu Dhabi and Al Ain (food handlers from hotels, catering manufacturers, traders etc)

Structure:

Tutorials, Discussions, Workshops, Case Study, Movies etc

Venue:

TUV NORD Middle East courses are held at various training venues approved by ADFCA.

Certificates:

TUV NORD Middle East will conduct the training and will issue the Record of Attendees and later on participants have to undergo the examination conducted by the ADFCA approved Examination Centre and they will issue the Certificate of Training to all the trainees.

Content:

▪ Introduction to Food Safety

Importance of food safety – common food role and responsibilities

▪ Cross Contamination

Protective clothing – personal hygiene – hand washing – pest control – separation cleaning cloths and ancillaries

▪ Cooking

Cooking – visual checks – temperature probes – hot holding – re-heating

▪ Chilling

Chill storage – chilled display – chilling food with a blast chiller – chilling options

▪ Cleaning

Cleaning food contact surface – low and high risk areas – hand contact surface – equipment – maintenance – clean and clear as you go

▪ Find hazards DVD

Duration:

1 Day, minimum 6 hours



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