

FS 006

Advanced Food Hygiene Training - Level III



Objective:

The aim of this course is to understand the Management in Food Safety and Hygiene & develop knowledge to give training to other staffs. Mainly in hotels, catering and food processing environment. The trainees will be able to implement Food Hygiene/ HACCP system, determine good practice and design an improvement plan in the food business.

Contents:

- General Introduction.
- Bacteria and food poisoning.
- Food contamination and its prevention.
- Purchase and delivery.
- Personal health and hygiene.
- Food Preservation.
- Food storage and temperature control.
- Design and construction of food premises and equipment.
- HACCP.
- Management Control techniques.
- Training and education.
- Pest control, Cleaning and disinfections.

Who Should Attend:

- F & B Managers, Chefs, Kitchen supervisors and Training Managers.
- Supervisors/Middle Management and everyone who prepares high risk foods.

Structure:

Tutorials, Discussions, Workshops, Case Study & Quiz.

Venue:

TUV Middle East courses are held at hotels and various training centers. However, they can be held at customers' premises, if required.

Certificate:

TUV Middle East Certificate with Dubai Municipality stamp/CIEH Certificate will be issued to attendees.

Duration:

5 Days.

Location: Abu Dhabi / Dubai / Kuwait / Qatar / Bahrain / Oman / Yemen

TUV Middle East W.L.L.

Abu Dhabi / Al Ain: abudhabi@tuv-nord.com, Dubai / Northern Emirates: dubai@tuv-nord.com,

Kuwait: kuwait@tuv-nord.com, Qatar: qatar@tuv-nord.com, Bahrain: bahrain@tuv-nord.com,

Oman: oman@tuv-nord.com, Yemen: yemen@tuv-nord.com

Website: www.tuvme.com