

FS 004 Basic Food Hygiene Training – Level I



Objective:

The aim of the course is to develop knowledge about principles and practices of food hygiene in catering & to ensure compliance with local authority food safety requirements.

Contents:

- General Introduction.
- Bacteria and Food Poisoning.
- Prevention of contamination and Food Poisoning.
- Personal health and hygiene.
- Cleaning and disinfections.
- Safe handling and storage of food.
- Pest Awareness.

Who Should Attend:

- All Food handlers, bar staff, waiter/waitresses, store men and counter staff who are directly involved in handling food.
- Strongly recommended for new hires.

Structure:

Tutorials, Discussions, Workshops, Case Study, Quiz & Test.

Venue:

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

Certificate:

TÜV Middle East / HABC / CIEH Certificate.

Duration:

1 Day.

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

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