

FS 005

Intermediate Food Hygiene Training - Level II



Objective:

The aim of this course is to give a deep understanding about the principles and practices relating to food safety and hygiene in hotels, catering and food processing environment. The trainees will be able to guide and advice on the management of food hygiene, 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.
- Storage, preparation, cooking and serving.
- Temperature control.
- Design and construction of food premises and equipment.
- Training and education.
- Cleaning and disinfections.
- Pest Control.

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 & 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:

3 Days.

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

TUV Middle East W.L.L.

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