

**Objective:**

The objective of this program is to develop knowledge about implementing good hygiene practices / food safety system in the food business to bring international best practice and lessons learned, in order to provide a unique, evidence-based, world-leading program that aims to directly improve food safety practices and public health in the Emirate of Sharjah.

Who Should Attend:

All Managers, Person In-Charge or Supervisors who are directly involved in implementing Good Hygiene Practice / SOP's in the food business.

Structure:

Tutorials, Discussions, Workshops, Case Studies & Quiz.

Venue:

TÜV Middle East conducts these courses in hotel or Sharjah Food Safety Program approved facilities.

Certificate:

Trainees will attend a short examination and upon successfully completion will receive certificate from Sharjah Municipality.

Content:

- Course Introduction,
- Essential Food Safety,
- Managing Food Safety,
- Safe Operating Procedures (SOPs),
- Hand Washing,
- Kitchen Hygiene,
- Personal Hygiene,
- Food Storage,
- Cleaning,
- Pest Control,
- Implementation, Assessment, Training, Audit and Certification.

Duration:

6 hours.