

**Objective:**

The aim of the program is to develop knowledge about understanding good hygiene practices in the food business that aims to directly improve food safety practices and public health in the Emirate of Sharjah.

Who Should Attend:

All Food handlers involved in producing safe food in the food business.

Structure:

Tutorial , Discussions, Group activities, Case Study & Quiz.

Venue:

TÜV Middle East 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
 - Food Borne Disease
 - Common Food Hazards
- Good Hygiene Practice
 - Hand Washing,
 - Kitchen Hygiene,
 - Separation
 - Personal Hygiene,
 - High Risk And Low Risk Cleaning and Cleaning
 - Pest Control,
 - Maintenance
 - Food Delivery and Storage
- Temperature Control
 - The Danger Zone
- Cooking
 - Cooking Checks
 - Hot-holding and Re-Heating
- Cooling
 - Cold Storage and Display
 - Cooling Hot Food
 - Freezing and Defrosting

Duration:

6 hours.



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