

## Webinar on Advanced Level Hygiene and Sanitation Practices in Food Industry

Date : 26th August 2020, Time: 2.00pm to 5.00pm

### Course Features

- ♣ Understanding the basics practices followed on hygiene & sanitation
- ♣ Demand on importance of hygiene & sanitations from regulations
- ♣ Demand on importance of hygiene & sanitations from customers
- ♣ Various methods of clinical sanitation
- ♣ Fogging as disinfectants
- ♣ UV as disinfectant
- ♣ ATP as an verification procedure
- ♣ How to define an SSOP
- ♣ 5S approach for hygiene & sanitation
- ♣ Understanding MSDS
- ♣ Environmental monitoring as a verification procedure

### Who should attend?

- ♣ Any in supply chain/ manufacturing/ catering/ Food Retail/ Food Transport / Schools & institutions & food parks in malls
- ♣ Administration team
- ♣ Housekeeping staff
- ♣ Kitchen steward
- ♣ Management Representatives as part of Covid emergency team in any food operational area. For e.g. Pantry services for office
- ♣ Internal Auditors and Second Party Auditors of FSMS or OSHAS
- ♣ Supervisors, Food Safety Professionals, Managers, actively involved in emergency response team for covid-19
- ♣ Production Executives involved in Food Safety Management System activities
- ♣ Students & administrative in charge of Institutions
- ♣ Canteen staff in hospitals, catering, schools
- ♣ Food Safety Professionals in QSR, Food production, shop floor teams

### Course Objectives

- ♣ Understand new advanced techniques & its importance on sanitation practices at work place
- ♣ Understanding chemicals & their safety
- ♣ Understanding environmental monitoring as verification
- ♣ Understanding cleaning & sanitation & cost effectiveness

### Course Contents

- ♣ Understanding the basics practices followed on hygiene & sanitation
- ♣ Demand on importance of hygiene & sanitations from regulations
- ♣ Demand on importance of hygiene & sanitations from customers
- ♣ Various methods of clinical sanitation
- ♣ Fogging as disinfectants
- ♣ UV as disinfectant
- ♣ ATP as an verification procedure
- ♣ How to define an SSOP
- ♣ 5S approach for hygiene & sanitation
- ♣ Understanding MSDS
- ♣ Environmental monitoring as a verification procedure
- ♣ Safety precautions to be followed
- ♣ How to choose the right tool for cleaning
- ♣ Cost effectiveness vs cost control

### Issue of Certificate

Certificate of successful attendance shall be issued to all the delegates who attend entire duration of the course.

**Duration:** 3 Hours (180 minutes)

**Registration Fee : Rs. 1250 + 18 % GST Per Participant**

To know about all our Online Training Programs scan adjacent QR Code

**To Register and Pay : [Click Here](#)**

**Registered & Head Office-**

801, Raheja Plaza I, LBS Marg, Ghatkopar (W), Mumbai 400 086

Email: [trainingindia@tuv-nord.com](mailto:trainingindia@tuv-nord.com) Tel: +91-22-66477000

Website: [www.tuv-nord.com/in](http://www.tuv-nord.com/in)

Toll Free: 1800-209-0902

TÜV®



**TÜV NORD GROUP**

Expertise for your Success

All our Online Training Offerings are for the resident of India & Sri Lanka Only.