



Course Objectives

- Understand the possible source of contaminations & plan for cleaning schedule to prevent COVID-19
- Monitor & record the personal hygiene to be followed by food handlers in food chain

Course Features

Food is a basic requirement & hence to protect the food -food handlers – consumers chain from contamination following proper cleaning & sanitation process .

Who should attend ?

Any Food Business Operator (FBO) who supply essential commodities like Milk, groceries, catering in hospitals, online food delivery, food transport & could be an carrier of contamination leading to health hazard

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

Registration Link : [Click Here](#)

Payment Mode : [Click Here](#)

Registered & Head Office-

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Course Contents

- ♣ Sanitation – definition and goals
- ♣ The difference between cleaning and sanitizing
- ♣ The seven steps of wet sanitation
- ♣ Cleaning vs Sanitation & COVID-19



Duration : 120 Minutes (2 Hours)

Issue of Certificate

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

To pay through BHIM UPI
scan adjacent QR Code

