

Kursusnummer: 45780

Food Hygiene for Catering

*3 days obligatory certificate course
in food hygiene*



The aim of this obligatory food hygiene training module is to raise understanding and achieve good standards of food safety and hygiene. Upon completion learners will have an understanding of a wide range of key food safety issues, including the three main types of food safety hazard, their sources and methods of control. Learners will know the correct temperatures needed for storage and food handling activities from delivery through to sale, and be aware of common food pests and how to control them, along with the principles of cleaning and disinfection and how these apply to the workplace.

Target audience

This course is aimed at anyone working in catering or hospitality whether employed or self employed, working in restaurants, hotels, fast food outlets, takeaways, cafes, bars, kitchens, catering in hospitals, schools and colleges. It allows every catering business, regardless of size, to provide all staff with first class training at a fraction of the cost and disruption of classroom based training. Upon completion the student should be able to:

- Define the elements in Good Hygiene Practise/pre-requisite programmes

- Give an overview of the role of hygiene in food safety and spoilage
- Describe the contamination routes of major hazards
- Describe the scientific principles in cleaning and disinfection
- Describe the principles in hygienic factory layout and equipment design
- Provide an overview of major water safety issues and personal hygiene issues
- Describe major pests and intervention strategies related to food hygiene
- Describe methods to monitor hygienic measures

Dates 2010

Check www.hrs.dk for further information

Certification

On successful completion of this course, a certificate will be posted to you.

Course Coordinator

Contact Connie H. Lyholmer on phone 33 86 22 00 or email kursus@hrs.dk.

