

Basic Food Safety

About the Workshop

This workshop is designed for those in the food and beverage field; in this workshop participants will learn the essentials of preparing and serving safe food by defining the components of Food Safety.

Learning Objectives

The learning outcomes are aimed at two target audiences:

By the end of this workshop those who conduct audits, monitor and control the operations will be able to:

- Define contamination, food hygiene/safety, food poisoning, HACCP, hazard, risk groups and safe food
- Identify the characteristics, symptoms, and trends of Food Poisoning
- State the benefits of good food safety practices
- State the costs of poor food safety practices

Topics Covered

1. **Introduction to food safety**
2. **Microbiological hazards**
3. **Food poisoning**
4. **Contamination**
5. **Hazard Analysis and Critical Control Points from purchase to service**
6. **Personal hygiene**
7. **Food premises and equipment**
8. **Food pests and control**
9. **Cleaning and disinfection**
10. **Food safety law and enforcement**
11. **Revision/examination technique**

Methodology

- Learning Concepts/Presentations
- Group Activities and Discussions
- Tips and Tools
- Individual and Team Exercises
- Role Plays/Case Studies
- Educational Videos
- Action Plan to ensure Application of the Learning

Duration: 12 hours

NB:

1. According to my understanding of the client's requirements of having this course delivered to an individual in a managerial position rather than to a group, in a manner that will enable her to create and implement the related works on the job; I find it necessary to point out that the delivery of the course will take on an academic rather than an interactive method of delivery, in favour of effectual relegation of information.
2. Module number 16. (Group work) may be designed on the premises in the form of OJT (on the job training) instead of lectured, choice of method is required to be determined and communicated upon approval for assessment and tailoring purposes, and this option is only possible in the event of group attendance and not a one on one course.
3. The duration of the course shall be extended by six hours if the option of module number 16 being delivered on the job is chosen, and the attendance is a group and not individual.
4. Considering the concept of workshops in general, and this one in particular, desired results are fully dependent on the implementation of acquired information and further self development utilizing the content, tips, tools and techniques introduced under effective, active supervision and diligent management commitment.