

Basic Food Safety / HACCP Training

Course Background:

This course is suitable for personnel in workplaces that deal with food (i.e. preparation). Participants who complete this course will gain the relevant food training, which is required by law under environmental legislation, based on the principle HACCP.

Course Content:

- Introduction to food safety
- Food contamination
- Delivery and storage
- Food preparation, cooking and service
- Personal hygiene
- Design and layout of a food premises and pest control
- Cleaning
- An introduction to Hazard Analysis Critical Control Points (HACCP)

Learning Outcomes:

Upon completion of this course the participant will gain a basic understanding of food safety and HACCP. They will also be able to develop and implement an effective system in your workplace following HACCP standards.

This Course is Designed For:

All personnel involved in food service operations

Training Methodology:

This course is classroom based; it is highly interactive with role-playing and practical exercises to reinforce understanding and learning.

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What to Bring Along to This Course:

All equipment will be provided, however, feel free to bring your own equipment.

Duration of the Course:

½ day

Participants:

Up to 12 people per course

Certification:

On completion of this course, participants will receive certification from Samson Training.