

## EHOA Primary Certification in Food Hygiene

### Course Background:

The purpose of this course is to provide food workers with the skills, knowledge and awareness of the importance of good food hygiene practices in line with Environmental Health Officers' Association Revision 2 – June 2011

### Course Content:

- Introduction to food safety
- Microbiological hazards
- Food contamination
- HACCP from food delivery to storage
- HACCP from food preparation, to cooking and service
- Personal hygiene
- Food premises and equipment
- Food pests and control
- Cleaning and disinfection
- Food safety law and enforcement

### Learning Outcomes

Upon successful completion of this course, participants will have gained the knowledge and skills necessary to:

- Understand the nature of food poisoning and food borne illness
- Identify the main causes of food contamination and recognise their controls
- Recognise the pre requisites for food safety and good food hygiene practices
- Explain the purpose of food safety management systems and the importance of correct delivery, storage, preparation, handling, cooking and service of food
- Understand the legal responsibilities of the food worker including personal hygiene

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- Have an awareness of the role of the Food Safety Authority and the Environmental Health Service or other relevant food safety enforcement agencies

## **This Course is Designed For:**

All food workers, particularly those in the catering, retail and manufacturing sectors

## **Training Methodology:**

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

## **What to Bring to the Course:**

While pens and paper will be supplied, participants are free to bring their own.

## **Duration of the Course:**

1 and ½ days

## **Participants:**

A maximum of 10 participants per course

## **Certification:**

On completion of this course, participants will receive an EHOA Certificate in Primary Food Hygiene