

TRAINING BRIEF

Food Safety & Hygiene Training

Based on FSAI Food Safety Training Guide Level 1 & 2

Introduction:

A huge responsibility lies with the food business and each individual food handler. *"Ease this responsibility by providing practical training in an enthusiastic way"* is our motto. Understand what a food safety hazard is, where they come from and how to control them. The training gives each participant the knowledge for effective control of food hazards resulting in a safe & hygienic environment.

Aim:

The aim of this ½ day training programme is to teach the fundamentals of food safety & hygiene and to give participants the opportunity to ask any questions regarding the topic. Understanding the importance of food safety & hygiene is key of this training. Based on FSAI Food Safety Training Guide Level 1 & 2.

Learning Outcomes:

In this training participants will learn about:

- Introduction to Food Safety & Hygiene
- Food Contamination (incl. Food Allergens)
- Food Delivery and Storage
- Food Preparation, Cooking and Service
- Personal Hygiene
- Layout, Design and Pest Control
- Cleaning
- HACCP (Basic understanding of the HACCP Principles)

Who should attend?

Anybody working in the food industry or handling food (e.g. Operators)

Entry Requirements:

A reasonable standard of spoken and written English is desirable.

Certification:

To obtain a certificate, participants must actively participate during the training and complete their worksheets. Full attendance is necessary to attain a certificate.

Training Methods:

A practical approach governs this training. Fundamental information is delivered via slide show. Exercises and discussions enhance the participants understanding of the subject matter. Course materials are provided for each participant (via email, if delivered virtual).

In-house Group Training: Guided by the trainer together we will look at your specific facilities, procedures, records and problem zones. Practical solutions will be provided.

Course Presenter:

This training is presented by Ulrich Schraewer. Ulrich has an honours degree in food science & technology and provides professional food safety training and consultancy to the food industry for more than 12 years. Ulrich is a global BRCGS food safety certification auditor and an approved BRCGS consultant.

For cost, venue and further information contact QSD:

Telephone: 085-1722015, Email: us@qsd.ie, Website: www.qsd.ie