

	PRODUCT SHEET	Identification : Trainevo-Ficheprod-01
		Revision Date: 11/2021
		Version number: 01

Training Title: Good Food Hygiene and Safety Practices

This training allows to raise awareness of the dangers, risks and good hygiene and food safety practices to be adopted by all people working in contact with foodstuffs (HoResca, food trade, canteens, crèches, agri-food).

Reference: Trainevo-022022- sécuritéalimentaire-01	Category: Food security	Duration: 4H
Language(s): French	Training organization: 	Number of participants (minimum): 6

Objective(s)

Know the issues related to food hygiene and safety.
 Know the hazards and risks related to food hygiene and safety.
 Know and implement good hygiene and food safety practices as part of its activity.

Program

- 1-Food hygiene and safety issues
- 2-The regulatory framework
- 3-Dangers & risks for the consumer
- 4-The basic principles of microbiology
- 5-Personal hygiene
- 6-Good hygiene and food safety practices
- 7-Traceability
- 8-Pest control
- 9-Cleaning and disinfection
- 10-Waste management

Method

The interactive presentation methodology, including practical work to implement the associated requirements and tools, allows for better skills acquisition.

Target audience

All personnel working in contact with foodstuffs.

Evaluation

Certificate of training