



Hygiene in the food sector

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 Seminar

 Always available

 Certificate of Attendance

 E-learning

 1 Lessons

 Available online

Seminar Number: IDN-M16-GDP

Status: 16.09.2024. All current information can be found at <https://academy-id.tuv.com/s/IDN-M16-GDP>

Microorganisms that are hazardous to health are frequently transmitted on food - usually due to contact with dirty hands, work surfaces or kitchen utensils. In this training, you will learn how you can reduce this health risk to a minimum with the hygienic handling of food and systematic cleaning and disinfection - and thus protect yourself and others.

Benefits

Improved food safety: By learning how to handle food in a hygienic way and the importance of systematic cleaning and disinfection, food handlers can reduce the risk of transmitting harmful microorganisms through food, which can improve food safety. Reduced risk of foodborne illness: By minimizing health risks through proper food handling and cleaning practices, the risk of foodborne illness can be reduced, which can protect the health of consumers. Compliance with regulations: Many countries have regulations and standards that require businesses in the food sector to adhere to specific hygiene and cleaning practices. By receiving this training, food handlers can ensure that they are meeting these requirements and avoiding any potential penalties. Improved reputation: By demonstrating a commitment to food safety and hygiene, businesses in the food sector can improve their reputation with consumers, which can lead to increased customer satisfaction and loyalty. Increased employee confidence: Employees who receive training in food hygiene and cleaning practices can feel more confident in their ability to perform their job duties effectively, which can lead to increased job satisfaction and motivation.

Target group

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Requirements

No Prerequisites required. Anyone can complete this course.

Training outline

Introduction to food safety and hygiene Microorganisms that are hazardous to health Causes of food contamination Personal hygiene for food handlers Food storage and handling practices Cleaning and disinfection practices Pest control HACCP (Hazard Analysis and Critical Control Points) principles Food safety legislation and regulations Risk management and food safety management systems.

Other information

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Event overview and booking

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- Fast booking process
- Personal customer account
- Simultaneous booking for several participants.

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I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

Hygiene in the food sector

Seminar Number: IDN-M16-GDP

Please choose an appointment you would like to book:

- 01/01/2023 - 31/12/2099**, | Event number: IDN-M16-GDP
Rp 175.000,00 (Net price, plus VAT) Rp 194.250,00 (Gross price, including VAT)

All further information about the dates can be found at <https://academy-id.tuv.com/s/IDN-M16-GDP>.

Please send us **all pages** of the form by fax or email to order the above seminar.

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