



# Safe and healthy working in the office: Accident prevention

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 Seminar

 Always available

 Certificate of Attendance

 E-learning

 1 Lessons

 Available online

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Seminar Number: IDN-M15-GDP

Status: 16.09.2024. All current information can be found at <https://academy-id.tuv.com/s/IDN-M15-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

Individuals who work in the food sector, such as food service workers, chefs, and kitchen staff. This may include individuals who work in restaurants, cafes, catering services, food processing plants, or other food-related businesses. And anyone who is interested in food safety and hygiene

# Requirements

No Prerequisites required. Anyone can complete this course.

# Training outline

The course topics for this training on hygiene in the food sector may include:

- 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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Alternatively, you can use the order form to order via fax or e-mail.

# Order form Page 1/3

I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

## Safe and healthy working in the office: Accident prevention

Seminar Number: IDN-M15-GDP

Please choose an appointment you would like to book:

- 01/01/2023 - 31/12/2099**, | Event number: IDN-M15-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-M15-GDP>.

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

**E-mail:**  
[academy@idn.tuv.com](mailto:academy@idn.tuv.com)

**Phone:** +62 21 397 04 579

Please enter your order data on the next page.

# Order form Page 2/3

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We use this data for order confirmation and invoicing.

Company or authority name:

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Street and house number:

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Your internal purchase order number:

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You can enter an internal purchase order number  
(SAP number)

## Your contact data

We use this data for order confirmation and invoicing.

Salutation:

First Name:

Last Name:

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Email Address:

Phone number (optional):

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## Participant information

I will participate in the seminar myself (contact details as indicated above)

The following person is to participate in the seminar:

Complete only if you are not attending yourself, but another person is.

Salutation:

First Name:

Last Name:

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Email Address:

Phone number (optional):

\_\_\_\_\_

Date of birth (optional):

Place of birth (optional):

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## Payment method: Invoice

For consumers, the cancellation policy applies, which you can find under the attached terms and conditions.

I hereby accept the following general terms and conditions of the organizer (<https://academy-id.tuv.com/terms>).

Location, date

Signature

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**E-mail:**

[academy@idn.tuv.com](mailto:academy@idn.tuv.com)

**Phone:** +62 21 397 04 579