



Safe and healthy working in the office: Accident prevention

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 Seminar

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 1 Lessons

 Available online

Seminar Number: IDN-M15-GDP

Status: 23.11.2024. 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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