

Advanced Food Hygiene Training – Level 4

UNITED REGISTRAR OF SYSTEMS ME



Course Objective:

The aim of this course is to understand the Management in Food Safety and Hygiene & develop knowledge to give training to other staffs. Mainly in hotels, catering and food processing environment. The trainees will be able to implement Food Hygiene/ HACCP system, determine good practice and design an improvement plan in the food business.

Contents:

- General Introduction.
- Bacteria and Food Poisoning.
- Food contamination and its prevention.
- Purchase and delivery.
- Personal health and hygiene.
- Food Preservation.
- Food storage and temperature control.
- Design and construction of food premises and equipment.
- HACCP
- Management Control techniques.
- Training and education.
- Pest control, Cleaning and disinfections.

Who Should Attend?

- F & B Managers, Chefs, Kitchen Supervisors and Training Managers.
- Supervisors/Middle Management and everyone who prepares high risk foods.

Venue & Fee:

- URS ME courses are held at hotels and can be held at customers premises, if required.
- This includes coffee/tea and lunch.
- Duration is 5 days.

UNITED REGISTRAR OF SYSTEMS ME FZC

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Your Business Future is Safe in Our Hands.....