



# Food Safety

Duration: 02 Days

Customized Training Program for Catering Company Iraq - Basra

Step 1



CLEAN



Step 2



SEPARATE



Step 3



COOK



Step 4



CHILL



# Food Safety - Outline

## 1. Understand how individuals can take personal responsibility for food safety

- 1.1 Outline the Food Safety procedures, risk assessment, safe food handling, avoiding unsafe behavior
- 1.2 Describe how to report food safety hazards, infestations and food spoilage
- 1.3 Outline the legal responsibilities of food operatives and food business operators

## 2. Understand to keeping him in him/herself clean and hygienic

- 2.1 Explain the Importance of Personal hygiene
- 2.2 Food safety including their role in reducing the risk of contamination
- 2.3 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds



## 3. Understand how the working areas are kept clean and hygienic

- 3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials
- 3.2 State the importance of safe waste disposal
- 3.3 Outline the importance of pest control

## 4. Understanding the importance of keeping product Safe

- 4.1 State the risk to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards, vehicles of contamination
- 4.2 State how contamination of food can cause illness or injury
- 4.3 Describe safe food handling practices and procedures
- 4.4 Explain the importance of temperature controls
- 4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation
- 4.6 Explain how to deal with food spoilage to include recognition, reporting and disposal



# Fire Fighting Section

## 1. Fire Definitions and Chemistry of Fire

- 1.1 Fire Definition and Classification of Fire
- 1.2. Explanation about K Class / F Class of Fire
- 1.3. Type of Fire Extinguishers and Use

## 2. Emergency Response Plan

- 2.1. Emergency Response Plan and means of escape
- 2.2. Fire Drill and importance of muster point
- 2.3. Role of Fire Wardens and Fire Team



# First Aid & Rescue Section

- 1.1. Definition of First Aid
- 1.2. CPR & AED Techniques
- 1.3. Emergency Means of Escape
- 1.4. Burns & Scalds
- 1.5. Poisoning & Poisoning Conditions
- 1.6. Thermal Impacts on Human body.
- 1.7. Diabetic Conditions, Epilepsy and other inherited diseases
- 1.8. Fracture, Shock, Wound treatment
- 1.9. Requirement of First Aid Box



# Benefits of the Course

- 1. The course covers all safety aspects of Food Services
- 2. It is related with the specific group of audience due to customized program
- 3. The course will be delivered by approved tutor / ISO FSMS Approved Auditor
- 4. The additional provision of catering / manufacturing related First Aid & Fire Hazards
- 5. All delegates will be awarded with Certificate of attendance

# Terms & Conditions:

Available in the Email and Customer request sheet, will attached with EoI.

