€TRAINING

Food Safety Hygiene and HACCP

5 - 9 May 2024
Dubai (UAE)

Food Safety Hygiene and HACCP

REF: S2386 DATE: 5 - 9 May 2024 Venue: Dubai (UAE) - Fee: 5310 Euro

Introduction:

This training program provides comprehensive education and skills development for individuals engaged in various roles within the food sector.Through it, participants gain vital knowledge and competencies to ensure compliance with regulations, maintain high standards of food safety, and contribute to the overall quality and integrity of food products and services.

Program Objectives:

- Understand the fundamental principles of food safety and hygiene.

- Comprehend the concept and importance of Hazard Analysis and Critical Control Points HACCP.

- Identify potential food safety hazards and apply risk assessment techniques.

- Develop and implement a HACCP plan tailored to specific food-related businesses.

- Enhance food safety knowledge and practices to ensure compliance with relevant regulations.

Targeted Audience:

- Food industry professionals, including chefs, cooks, and kitchen staff.

- Food service workers in restaurants, cafes, and catering businesses.

- Quality assurance and food safety managers.

- Regulatory compliance officers in the food industry.

- People involved in food handling, preparation, and distribution processes.

Program Outline:

Unit 1:

Food Safety and Hygiene Fundamentals

- Introduction to Food Safety and Hygiene.

- Foodborne Illnesses and their Impact.

- Microorganisms and Food Contamination.

- Personal Hygiene and Sanitation Practices.

- Safe Food Handling and Storage.

Unit 2:

Principles of HACCP:

- Introduction to HACCP and its Significance.

- HACCP Principles and Pre-requisites.

- Identifying Food Safety Hazards.

- Determining Critical Control Points CCPs.

- Establishing Critical Limits and Monitoring Procedures.

Unit 3:

Developing a HACCP Plan:

- Creating a HACCP Team.

- Conducting a Hazard Analysis.

- Establishing Critical Control Point Plans.

- Developing Monitoring and Corrective Action Procedures.

- Verification and Documentation.

Unit 4:

Implementing HACCP in Food Businesses:

- Integrating HACCP into Daily Operations.

- Training Staff on HACCP Procedures.

- HACCP Plan Maintenance and Review.

- Regulatory Compliance and Reporting.

Unit 5:

Food Safety Audits and Certification:

- Internal and External Audits.

- Preparing for Food Safety Inspections.

- Gaining HACCP Certification.

- Continuous Improvement in Food Safety.

- Review.