



## Environmental Services:

Environmental Impact Statements

Environmental Construction Management Plans

Environmental Officer

Sampling & Monitoring Dust, Water, Air Emissions

## Consultancy:

PSC H&S Coordinator

PSDP H&S Coordinator

Preliminary Health & Safety Plan

Site Specific Construction Plans

Completion of Safety File

On-site Safety Officer

Safety Statements

## Training:

Confined Space

Forklift

Manual Handling

MEWP

Fire Safety Training

Emergency Response

First Aid

Abrasive Wheels

Working at Heights

## FOOD HYGIENE COURSE – LEVEL 3

This course is intended for those who have responsibility for managing food safety, those who supervise staff in food preparation, cooking, service of food, handling and storage.

It is particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems.

Supervisors/Managers whose job entails the managing of the food operation based on the principles of HACCP and employees from the hotel and catering industry would be ideal candidates for this course.

### Aim:

To gain knowledge of the legislation covering food hygiene and implement and manage the HACCP system in your establishment.

### Objectives:

The objectives of the training are to give trainees:

- an ability to implement and supervise a food safety management system
- an understanding of food safety procedures
- an understanding of the concept of food hazards and the risks associated with them
- an understanding of the terminology with respect to supervising food safety
- an understanding of the techniques involved in controlling and monitoring food safety
- an appreciation of the risks linked to cross contamination
- an understanding of the role temperature has to play in the control of food safety
- an appreciation of the importance of supervising high standards of cleanliness in food premises & the importance of food hygiene
- an understanding of Food Safety Operation/Management

### Course Contents:

- a. Recap Food Hygiene Level 1 & 2 :- Food Poisoning, Bacteria, Temperatures, Food Contamination:- Bacteria Sources, Traceability of food & Identification of high risk foods, Physical, Chemical and Bacterial Contamination Food Delivery & Storage:- Food Suppliers, Deliveries, Inspection, Dry Goods, Refrigeration, Freezer, Temperatures Food Preparation:- Defrosting, Cooling, Temperatures, Food Poisoning, Personal Hygiene:- Definition, Importance, the Law, Requirements, Hygiene of Premises:- Rodents, Insects & Pest Control, Health Boards, Cleaning:- Reasons, Definitions, Safety, Equipment, Steps
- b. Skills required prior to Management Training
- c. Food Safety Operations
- d. Food Safety Management - Internal Auditing, Labelling & Traceability, Food Sampling, Product Recall & Withdrawal, Staff Monitoring, Good working Relationships
- e. Main points in controlling HACCP in developing, maintaining & managing the Food Operation based on the HACCP system.
- f. Other topics can also be included if relevant to specific operations

**Duration:** 4 Hours

**No. of Delegates:** 10 maximum per course

**Certification:** On successful completion of this course Trade Safety Ltd will issue Certificates to each delegate, which, are valid for 3 years.

