



Quality of Food Safety & Life on Board

COURSE Outline

- Food safety through TQM.
- Types of food poisoning.
- Microbes and prevention.
- infection and disease transmission through food.
- Methods of prevention of diseases transmitted through food.
- personal hygiene for workers in the field of food
- Personal requirements, a trader with food
- food stores, and correct methods of storage and preservation and the biggest period of time on board ships.
- Reduce wastage of food in marine.
- General prevention measures for food safety.
- Haccp haccp.
- What should be taken into account when preparing and preparation and presentation of food processing
- Pest resistance.
- Equipment and kitchen requirements
- Maritime disasters and food safety
- Supply of marine plants and reduce waste
- Collective feeding marine installations

Learning Outcome

- raise the level of culture and naval officers chefs and quality food safety officials on board ships
- provide safe food to avoid cases of poisoning in the sea could cause a disaster.
- increase the profitability of the enterprise.
- food safety has become a mandatory requirement necessary and all institutions
- The purpose of the session
- is to raise the level of culture and naval officers chefs and quality food safety officials

Who Should Attend

- *Naval officers, chefs and officials.*
- *Shipping companies, oil companies (offshore oil platforms).*

COURSE DURATION: 3 Days

TRAINING HOURS: 12 hrs

MINIMUM NO. OF TRAINEES: 12

LANGUAGE : English

