



# Quality of food safety

## COURSE OUTLINE

- Food quality
- Food safety through tqm
- Food poisoning
- Microbes and prevention
- Infection and disease transmission through food.
- Methods of prevention of diseases transmitted through food
- Personal hygiene for those working in the field of food
- Personal requirements, a trader with food
- Food stores, and correct methods of storage.
- 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
- Chefs and teamwork
- Equipment and kitchen requirements

## Learning Outcome

- Acquire special skills to maintain food safety at all stages from receipt to submission.
- Adequate knowledge of the correct receipt and storage of foodstuffs
- Virtual detection skills and differentiate between healthy food and corrupt
- Analyze the stages of the food product at all levels and to reach dangerous and blobs that must then change the course of operations, including providing security and safety of the food product
- Trading skills properly and food security

### Who Should Attend

- *Chefs and storage administrators - students of tourism and hotels*

**COURSE DURATION:** 3 Days

**TRAINING HOURS:** 12 hrs

**MINIMUM NO. OF TRAINEES:** 12

**LANGUAGE :** English

