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**Food Safety & Hygiene**

This course is aimed at those who are working in the food processing environment.

Topics include the importance of food hygiene with information on: food hazards; microbiological, physical and chemical allergens; standards of personal hygiene; best ways to follow good hygiene procedures and GMP standards; use of cleaning chemicals and equipment;, and, HACCP food safety management and controls.

***Note:*** *Please make Water Technology aware if any additional learning support is required.*

Aims: Know how to operate hygienically in a food processing environment

Objectives:

* Identify the inputs affecting hygiene
* List 6 ways to promote good hygiene
* Describe good hand washing procedure
* Identify different bacteria affecting food processing
* Recognize the dangers relating to cleaning with chemicals
* Identify cleaning methods for COP
* State methods of evaluation for cleaning
* List 6 Allergens
* Identify contamination from CIP & COP (foreign body)

**Duration**

2 hours

**Assessment**: Multiple choice and short answer question paper. Q&A throughout session. 70% minimum is expected to achieve a pass rate.

**Delivery:** Classroom based

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