



When I hear I forget, When I see I remember
เมื่อฉันได้ยิน ฉันลืม, เมื่อฉันเห็น ฉันจำ
When I do I understand, When I teach I master
เมื่อฉันทำ ฉันเข้าใจ, เมื่อฉันสอน ฉันเข้าใจถ่องแท้

COURSE TITLE

Food Hygiene Workshop Course 1

LOCATION OF TRAINING

We would carry out the training in your business, resort or hotel as this is usual most convenient for the client and allows managers and superiors to monitor the workshop. It also saves costs for the client as no traveling expenses for the participants is required.

COURSE DURATION

Total course time 7 hours

- Workshop 6 hours
- Test 1 hour

INTRODUCTION

Food borne illness is normally caused by negligence or ignorance and consequently a reduction in the high level of food borne illness cases will only be achieved by the education of food handlers.

What does the course cover?

A. FOOD BORNE ILLNESS

- (i) Explain what is meant by the terms “food hygiene”, “food borne illness” and “contamination”
- (ii) Describe the symptoms of food borne illness.
- (iii) State the causes of food borne illness

A. FOOD BORNE ILLNESS (Continued)

(iv) List sources of bacteria which cause food borne illness and the ways in which bacteria are transferred to foods

(v) Define and give examples of high-risk foods.

B. BACTERIOLOGY

(i) Explain what bacteria and other microorganisms are and where they are to be found.

(ii) Explain the process by which bacteria reproduce and its timescale.

(iii) State the difference between pathogenic and spoilage bacteria.

C. PREVENTION OF CONTAMINATION AND FOOD POISONING

(i) Explain the role of temperature in the control of bacteria.

(ii) Explain the importance of correct handling, preparation, cooling and processing of food.

(iii) Explain the importance of stock rotation in preventing food poisoning and spoilage.

(iv) Give examples of common food contaminants.

(v) Understanding the sources of cross contamination and how to prevent it.

D. PERSONAL HYGIENE

(i) Explain the importance of personal hygiene in food handling.

(ii) Describe the sources of contamination from injuries, personal clothing or habits and how risks can be eliminated.

(iii) Explain the risks associated with food being handled by carriers of, or sufferers from, food poisoning or food-borne diseases.

(iv) Explain the importance and properties of protective clothing;

(v) Describe the essential first aid equipment required for food premises.

E. PREMISES, EQUIPMENT AND PEST CONTROL

(i) Define the term “food pest”;

(ii) Describe the conditions in which the following pests thrive: a) rodents, b) birds, c) insects;

(iii) List the signs of infestation by food pests;

(iv) Describe acceptable methods of controlling pests in food premises.

F. CLEANING AND DISINFECTION

- (i) Explain the difference between cleaning and disinfection.
- (ii) Explain the importance of regular, systematic cleaning and disinfection procedures.

HOW IS THE WORKSHOP STRUCTURED?

- (i) The course is conducted fully in English & Thai by its English & Thai facilitators.
- (ii) The course will be conducted using a PowerPoint presentation in both English & Thai.
- (iii) The course will contain exercises written and spoken and games to enhance the participants' understanding.

WHAT ARE THE COURSE MATERIALS FOR THE PARTICIPANTS?

- (i) Throughout the workshop the participants will complete their own handbook.
- (ii) Each participant is also given a **MINERVA Training Asia** Food Hygiene Puzzle book to reinforce understanding and aid memory after the workshop is finished.

HOW WILL WE CHECK THE UNDERSTANDING AND KNOWLEDGE OF THE PARTICIPANTS?

- (i) Throughout each session participants will be asked questions to check understanding.
- (ii) After each break and at regular intervals throughout the workshop we look back to clarify and check understanding.
- (ii) At the end of the workshop each participant will be given a 50 question multiple choice test.

WHAT IS THE COST OF THE **MINERVA Training Asia** FOOD HYGIENE WORKSHOPS?

Available upon request please see contact details below

IS THE **MINERVA Training Asia** Food Hygiene Workshop TAX DEDUCTABLE?

YES; **MINERVA** Training Asia is part of **MINERVA English Training Co. Ltd. (Thailand)** which is a fully registered company under Thai law and in accordance with the length of this course being 6 hours or more; the client is able to offset the total cost of the Food Hygiene Training against business taxes payable in accordance with the 'The Skill Development Promotions Act 2545 (2002)'

ARE THERE ANY OTHER **MINERVA** Training Asia FOOD HYGIENE WORKSHOPS?

Food Hygiene Workshop Course 2

Should you or your team have any further questions then please do not hesitate to contact me on:-

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Mobile: **081 862 44 39**

Yours faithfully,

MINERVA Training Asia Training team
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