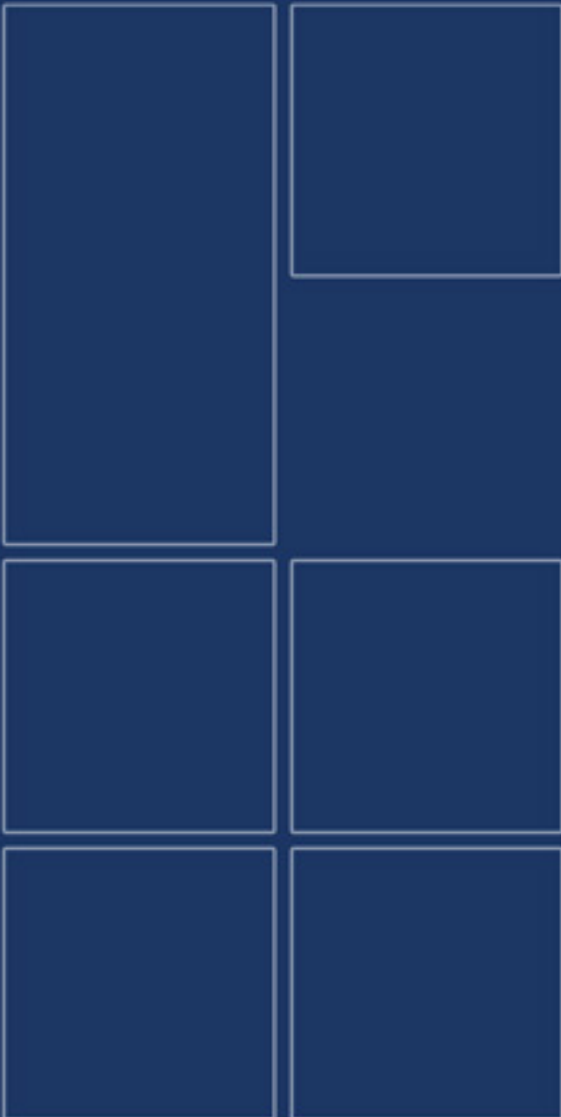




GlobalGROUP | The Key to World Markets

# ISO 22000

## Food Safety Foundation Training Course



# GLOBAL - Food Safety (Basic) Training Course

**Course Duration:** 1 Day

## **Course Description and Purpose:**

This course will assist students to gain the knowledge and skills needed to handle food safely in the workplace.

## **Prerequisite:**

Students don't need any previous knowledge to take this course.

## **Learning Objectives:**

On completion of this course, you will have a knowledge and understanding of:

- Microbiology
- Food Poisoning
- Food Contamination & Its Prevention
- The Storage & Temperature Control of Food
- Food Preservation
- Personal Hygiene
- Cleaning
- Pest Control

## **Who should attend:**

- Managers (*Level 2 recommended*)
- Food Engineers and production staff in food industry (*Level 2 recommended*)
- Students in Food Science, Technology and Microbiology (*Level 2 recommended*)
- Food Handlers
- Supervisors (*Level 2 recommended*)
- Anyone who is wishing to gain a broad perspective on the field of food technology

## **Examination:**

Last part of the course is a final exam which will take 45 minutes to complete. Students who successfully passed the final exam will receive a certificate from Global Certification Limited.

## **To Book:**

Please email [training@globalcertification.com](mailto:training@globalcertification.com) or call us at **+44 (0)121 635 5430** to reserve your place.

## **Global Certification Limited**

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