

Food Safety Certification Program

“Food safety training is a commitment, a mind-set and a smart business practice for every restaurant and foodservice operation in the industry”.

Register for this program and learn to:

- Protect the health of your customers and employees
- Improve cleaning and sanitizing in food service areas
- Improve the public image and reputation of your establishment
- Reduce the risk of lawsuits
- Be confident your food safety managers and food handlers consistently prepare and serve food in a safe and sanitary manner.

Course Topics:

- Hazard Communications (MSDS, labeling, chemical safety)
 - Bacteria & Disease Control -
 - Waste Management (proper disposal of unfit food and other matter)
 - Food Storage and Temperature Control
 - Care of Supplies, Chemicals, and Equipment
 - Pest Control
 - The HACCP Concept
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Delivery Method: Live (Real time) Online Instructor-Led

Note: In-house training can be arranged for organisations

Cost: \$15,000.00