

Professional, Workforce, Career and Executive Education

**Course Name**

Food Safety: Principles and Practices

Course Description

Each year, bacteria in food cause millions of illnesses in the US. According to the Food and Drug Administration, between 2% and 3% of all foodborne illnesses result in secondary long-term illnesses. Some strains of E. coli can cause kidney failure in infants, and salmonella can lead to reactive arthritis and serious infections. In addition to the risks from badly prepared or handled food, there is the potential risk of malicious contamination. Those involved in food preparation must follow safe procedures to ensure that food contamination and its associated illnesses are prevented. This course focuses on the science of food safety and emphasises practical ways prevent the spoilage of food and mitigate the health risks associated with improperly handled food. The course also looks at government regulations and HACCP standards.

TOPICS

- Overview of Food Safety
- Government Regulations
- Good Manufacturing Practices
- Food Microbiology
- Food Spoilage Organisms
- Hazard Communications (MSDS, labeling, chemical safety)
- Bacteria & Disease Control
- Chemical and Allergen Awareness and Control
- Food Storage and Temperature Control
- Post-Harvest Handling of Food
- Cleaning, Sanitation and Preventative Maintenance
- Pest Control
- Waste Management
- The HACCP Concept

Certification: CAPTECH/NCTVET

Cost: \$29,500.00

Registration Fee: \$2,500.00