



<https://food-sta.eu>

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title	Food Safety in the Catering Sector
category	Food hygiene and Food Safety in the catering sector
format	e-learning training course
workload	50 hours
target groups	Owners, managers, employees of the food catering sector, students
Language	english
pre knowledge expected	None
learning outcomes	After successful completion of the course, the participants will have knowledge of food safety and hygiene Management and safe practices in the Catering Sector, including GMP, HACCP & sanitation as well as of legal requirements in the European Union. Participants are aware of the importance of food safety and hygiene in the catering sector, understand and are able to employ GMPs and food hygiene and safety best practices.
content	Introduction, Food Safety and Food Contamination, Hygiene Management, Sanitation, Hygienic Food Handling, Legal requirements (EU) and a short Assessment. Best practices for avoiding Cross Contamination, best practices and advices for the performance of temperature controls and surveillance.
access	The course will be accessible through this link: https://moodle.iseki-food.net/course/view.php?id=49
assessment	Multiple question final online quiz (included in the e-learning training course)