



SUSTAINABLE ALTERNATIVES LTD.

**In collaboration with
THE NATIONAL COUNCIL FOR TECHNICAL AND
VOCATIONAL EDUCATION (NCTVET)**

Presents

Food Safety Principles and Practices

(See calendar for dates and times)

A 20-hour course designed to broaden the understanding of food hygiene as part of the work of food safety personnel. The course will explain sanitation and cleaning procedures, safety, and necessary information to improve cleaning and sanitizing in food service areas.

Target: Line supervisors in hotels, restaurants, food factories and other food establishments

Course Outline and Schedule:

The HACCP Concept - Explains: hazard analysis, qualifying and identifying hazards, preventive measures, Critical Control Point Determination, Critical Limits, Monitoring Procedures, Corrective Actions, Record Keeping Procedures, Sanitation Standard Operating Procedures (SSOP) Consumer complaints, Recall Procedures, and Label/Specifications, government regulations

Hazard Communications - Explains MSDS, labeling requirements, chemical safety, and accident prevention when using hazardous materials and chemicals in the food industry.

Bacteria & Disease Control - Explains basic sanitation, cleanliness, personal hygiene, how bacteria can be harmful, food poisoning, food-borne diseases and prevention

Waste Management – Explains the proper storage and disposal of unfit goods (food and other matter)

Food Storage and Temperature Control - considers the implementation of efficient food storage conditions and will highlight the importance of temperature control

Care of Supplies, Chemicals, and Equipment - covers training in the proper care and treatment of expensive equipment, and how to conserve supplies and chemicals.

Pest Control - Explains the environmentally friendly pest control principles and practices for food establishments

Cost: \$23,000.00 per person; Registration Fee: \$1000.00

Cost include course material, certification lunch and coffee break

Date: See calendar

Contact

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