



إدارة النظافة الغذائية والتمويل: أفضل الممارسات والإرشادات

Duration: 5 Days

Language: ar

Course Code: IND10-105

Objective

:Upon completion of this course, participants will be able to

- Understand the importance of food hygiene management and catering within an organisation.
- Investigate food safety and hygiene laws and regulations to ensure full compliance.
- Acknowledge the consequences of poor food hygiene and catering management.
- Assess the risks associated with food hygiene management and ideal methods of mitigating them.
- Utilise various methods to ensure hygiene is held to the highest standard.
- Explore what aspects and processes are involved in food hygiene.
- Correctly label all food items with necessary warnings regarding allergies and potential cross-contamination.v

Audience

This course is designed for anyone in the food production industry responsible for maintaining high food hygiene standards. It would be most beneficial for:

- Catering Managers
- Compliance Officers
- HSE Officers
- Senior Chefs
- Restaurant Managers
- Food Safety Consultants
- Quality Control Managers
- Operations Managers

Training Methodology

This course uses a variety of adult learning styles to aid full understanding and comprehension. Participants will review real-world examples of established catering services to highlight key processes in maintaining food hygiene and possible areas for improvement.

To ensure the participants gain a full understanding of the taught content, they will have the opportunity to participate in a variety of learning methods, including presentations, demonstrations, group discussions, and practical activities. This combination of methods allows participants to develop an understanding of the knowledge and practise relevant practical skills.

Summary

Any organisation or business that provides food as a main product and service should strongly focus on maintaining the highest standards of food hygiene. Food hygiene management is the most crucial aspect of food production, as poor hygiene can damage the organisation's reputation and cause customers to fall ill.

Food hygiene management involves the hygiene of the entire kitchen. Maintaining personal and environmental hygiene will help prevent the possibility of food-borne illnesses or cross-contamination of allergens. Ensuring employees regularly wash their hands, swapping out food preparation items depending on the type of food, and regularly cleaning their environment are a few effective methods of maintaining food hygiene standards.

Maintaining hygiene standards is not only a good practice but is also written into law. Those handling and preparing food for public consumption should be fully aware of and compliant with all laws and regulations surrounding food safety and hygiene.

Course Content & Outline

Section 1: Introduction to Food Hygiene Management

- Defining food hygiene management and its necessity and importance within the food production industry.
 - Investigating what internal and external factors can influence the cleanliness and safety of food.
- Identifying what aspects of food production should be managed in relation to hygiene.
- Acknowledging the consequences of poor food management on different factors of the business.

Section 2: Risk Management

- Assessing laws and regulations surrounding food safety and hygiene to ensure full compliance throughout the food production process.
- Conducting risk and hazard identification assessments to identify sources of risk.
 - Analysing risk and hazard data to establish a risk management plan detailing preventative measures and corrective actions.
- Incorporating risk management into general food management systems to ensure all necessary individuals are fully risk aware.

Section 3: Personal and Environmental Hygiene

- The vitality of maintaining personal hygiene throughout the entire process of food production.
 - Follow hand washing standards whenever handling different types of food.
 - Knowing what foods are safe and unsafe to handle interchangeably.
- Ensure self-awareness and remember to wash appropriately after touching unclean items.
- Identifying what cleaning products are safe to use in a food-centric environment.

Section 4: Food-borne Illnesses

- Understanding how poor hygiene can lead to food-borne illnesses.
- Recognising what common and uncommon food-borne illnesses are found within a kitchen and ideal methods of preventing them.
- Analysing how pathogens can spread within an environment.
 - What to do if food is found to be contaminated.

Section 5: Cross-contamination

- Why preventing cross-contamination is crucial within a food environment.
- Identify what can be cross-contaminated within an environment and what steps must be taken to prevent this.
- Depending on the type of food, different tools and equipment are used, such as cloths, chopping boards, and more.
 - Ensuring allergy awareness within the workplace.
- Correcting labelling and providing warnings with common allergens to protect consumers.

Certificate Description

Holistique Training. عند إتمام هذه الدورة التدريبية بنجاح، سيحصل المشاركون على شهادة إتمام التدريب من (e-Certificate) وبالنسبة للذين يحضرون ويكملون الدورة التدريبية عبر الإنترنت، سيتم تزويدهم بشهادة إلكترونية من Holistique Training.

وخدمة اعتماد التطوير المهني (BAC) معتمدة من المجلس البريطاني للتقييم Holistique Training شهادات ISO 9001 أو ISO 21001 أو ISO 29993. كما أنها معتمدة وفق معايير (CPD) المستمر

لهذه الدورة من خلال شهادتنا، وستظهر هذه النقاط على شهادة إتمام (CPD) يتم منح نقاط التطوير المهني المستمر واحدة عن كل ساعة CPD يتم منح نقطة، وفقاً لمعايير خدمة اعتماد Holistique Training التدريب من لأي دورة واحدة نقدمها حالياً CPD حضور في الدورة. ويمكن المطالبة بحد أقصى قدره 50 نقطة.

Categories

Related Articles

Principles to Enhanced Health & Safety Management in 2025 10

Explore Health & Safety Management—its importance and 10 guiding principles to protect well-being, ensure compliance, and drive safer workplaces

YouTube Video

<https://www.youtube.com/embed/6SweOhtY8yg?si=vtrlelfjYMZLwW2h>