

Presents

Food Safety Management

The primary objective of this course is to understand food safety, nature and sources of hazards and means to avoid, reduce and eliminate hazards. Understand their role in establishing a food safety program and how food safety impacts on the organisation's success.

Course Objectives

After successful completion of the workshop participants should be able to:

- Understand the concepts of food safety, hazards and GMP's and HACCP
- Know the food safety skill requirements for consistently producing safe food
- Be confident in establishing a food safety program in the workplace
- Understand the supporting activities

Course Content

Food safety skills are the skills the employees at the supervisory and management level must be able to demonstrate in the area of food safety commensurate with their activity.

- Outline the requirements necessary for bacterial growth
- Use time-temperature controls to prevent and control bacterial growth
- Describe food-borne illness and the factor which contribute to incidences of it
- Demonstrate the food safety skills required employees at induction
- Apply pest control in the workplace
- Outline their legal food safety responsibilities
- Use hygienic procedures in receiving deliveries
- Ensure food safety during preparation
- Ensure food safety during storage
- Ensure food safety during cooking and cooling of food
- Ensure food safety during transportation
- Apply correct and appropriate cleaning procedures in maintaining a clean food operation
- Take all reasonable care to prevent cross-contamination of products by food allergens
- Use hygienic procedures in storing raw/in-process/processed food items
- Use hygienic procedures in storing ancillary items
- Apply the required heat treatment
- Deal with food safety complaint effectively
- Co-operate with Public Health Inspectors

Target Group

The workshop is designed for food service managers, line supervisors, and food handlers.

Date: **September 28th – 29th, 2009** Time: **8:30am – 4:00pm** Cost: **\$2,300.00 (Vat Incl.)**

The Facilitator:

Karen-Jo Bennett – ISO 22000/HACCP Consultant/Auditor and Trainer

Her area of expertise includes the provision of technical assistance for the establishment and implementation of a HACCP-based quality management system by:

- Training and leading the HACCP team during analyses of the hazard and identification of the critical control points.
- Setting up of pre-requisite programs.
- Ensuring that safety measures implemented are in accordance with the requirements of ISO 22000.
- Providing recommendations for the setting up of in-house laboratories for microbiological, physical and chemical testing.

A graduate of the University of the West Indies, St. Augustine, holding a B. Sc. in Natural Sciences, with a post graduate diploma in Food Technology, she is a Bureau Veritas Quality Institute (BVQI)-certified ISO 22000 Lead Internal Auditor, and has for the past five years provided technical assistance and project support for HACCP design and implementation to locally-based companies. Interventions have been undertaken for companies involved in industries involved in the manufacture of meat and poultry processing, baked goods, cereal snacks, soy-based drinks and yogurts, food flavorings, fats, margarines and condiments.

Her work includes the conduct of HACCP awareness, GMP and pre-requisite training for management and manufacturing personnel in small and medium sized enterprises as well as in large multinational corporations.

For 26 years prior to this, she has held both local and international responsibilities in two major multinational companies in the areas of Production, Quality Assurance and Product Development. As Quality Assurance Manager she was responsible for the setting up and maintenance of quality systems for a range of products and for the training of processing operators to ensure conformance to standards in all areas of production.

As Development Manager she was responsible for all technical input for product formulation and packaging material design and construction, for the development of new products and product re-launches.

For further information, please contact: **Ms. Gemma Malchan-Benny**
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