



Food Safety, Sanitation and Hygiene

To provide the theoretical knowledge, practical skills and safe work practices in food safety and sanitation in compliance with standards of the Hazard Analysis Critical Control Point (HACCP) system.

Training Outcome/s:

After the training, participants must be able to:

- Observe prevention measures for foodborne diseases
- Prevent cross contamination
- Practice food and hygiene procedures

Entry Standard/s:

Qualified Ship Cooks for upgrading