



Food Safety Basics

Virtual - 24 Hours Total

Training Description

In this Food Safety Basics Training, participants will learn key foundational skills that contribute to optimal food safety. During the training, participants will learn how potential hazards in food safety can be recognized and controlled within their own environments. Furthermore, participants will learn the importance of documenting these critical control points. The Food Safety Basics training also teaches participants how to properly maintain processes, and the value of reviewing new processes as they are added. The skills obtained during this training are critical in preventing, reducing, and eliminating food safety hazard occurrences within their environment. This training will include a deep dive into what already exists within their facility, processes, and staff in order to identify weak points and to develop solutions. The Food Safety Basics Training is delivered virtually, and is intended for production staff, management, and anyone who handles food products.

Training Objective:

Participants will understand the principles of supply control and the importance of food traceability. They will understand how to apply principles of HACCP (Hazard Analysis Critical Control Points) within their food production processes. Participants will learn how to create a documentation system that outlines future training objectives and contributes to food safety hazard prevention in any food service environment.

Skill Attainment:

Participants will be able to apply skills that contribute to preventing, reducing, and eliminating food safety hazards such as:

- Maintaining facility and human hygiene
- Eliminating hazard microbes
- Understanding Supply Chain Management
- Remaining diligent in the documentation process
- Understanding food traceability
- Maintaining discipline in the changing process