

Food Safety Training – Level 1

DURATION: 1 DAY

COURSE OBJECTIVE:

This awareness course provides delegates with basic knowledge on food safety and promote microbial wholesomeness of food products.

COURSE PROFILE:

WHO SHOULD ATTEND?

Participant(s) without prior food safety training.

COURSE CONTENT:

- Introduction to Food Safety
- Microbiological Hazards
- Controlling Microbiological Hazards
- Personal Health and Hygiene
- Cleaning and disinfection
- Safe handling and storage of food
- Food safety law
- Pest awareness
- HACCP

TRAINING METHODOLOGY:

Lectures, Activities (Group / Individual)

CONTACT US:

SGS Philippines, Inc.
2/F Alegria Building, 2229 Chino Roces
Avenue, Makati City
t: +63 (2) 784 9400 loc 305
m: 0917 621 9618
f: +63 (2) 818 2971 / 752 2356
Email: eden.estolano@sgs.com



Food Safety Training – Level 2

DURATION: 2 DAYS

COURSE OBJECTIVE:

To improve knowledge in food safety, change attitude and motivate others to promote food safety in the workplace.

COURSE PROFILE:

WHO SHOULD ATTEND?

Participant(s) with basic food safety training and those involved in high risk kitchen / food handling operations

COURSE CONTENT:

- Introduction to Food Safety
- Microbiological Hazards
- Contamination Hazards and Controls
- Food poisoning and its controls
- HACCP from purchase to service
- Personal Hygiene
- Food premises and equipment
- Food Pests and controls
- Cleaning and disinfection
- Food Safety Law and Enforcement

TRAINING METHODOLOGY:

Lectures, Activities (Group / Individual)

CONTACT US:

SGS Philippines, Inc.
2/F Alegria Building, 2229 Chino Roces Avenue, Makati City
t: +63 (2) 784 9400 loc 305
m: 0917 621 9618
f: +63 (2) 818 2971 / 752 2356
Email: eden.estolano@sgs.com



Food Safety Training – Level 3

DURATION: 3 DAYS

COURSE OBJECTIVE:

To help supervisors/managers of a food business to effectively manage food safety and comply with food safety legislation.

COURSE PROFILE:

WHO SHOULD ATTEND?

Intended for participants with over sight function in kitchen food handling operations.

COURSE CONTENT:

- Introduction to Food Safety
- Microbiology
- Contamination Hazards
- Food Poisoning
- Personal Hygiene
- Food Spoilage and Preparation
- Premises and Equipment
- Cleaning and Disinfection
- Pest Management
- HACCP
- Supervisory Management
- Legislation and Enforcement

TRAINING METHODOLOGY:

Lectures, Activities (Group / Individual)

CONTACT US:

SGS Philippines, Inc.
2/F Alegria Building, 2229 Chino Roces
Avenue, Makati City
t: +63 (2) 784 9400 loc 305
m: 0917 621 9618
f: +63 (2) 818 2971
Email: eden.estolano@sgs.com

