

FOOD SAFETY FOR ENGINEERS

A Two Day Course

Course Outline

For

Food company engineers and maintenance personnel.

Purpose

To enable course members to:

- Identify potential food safety problems
- Minimise food safety hazards from maintenance activities
- Develop codes of practice for maintenance activities
- Design and construct food-safe equipment

Content

- The importance of food safety
 - Legal requirements
 - Customer requirements
- Identifying potential food safety problems
 - Physical contamination
 - Chemical contamination
 - Bacterial contamination/growth
 - Allergens
- The design and construction of food equipment
- Codes of practice for maintenance activities
- The design and construction of food equipment
- Pest Control
- Personal hygiene standards
- An introduction to HACCP
- Factory inspection
- Review of inspection findings and recommendations
- Close

In-Company Courses

This course is designed to be held in-company on a food manufacturing site. It is highly participative and is structured to enable course members to put engineering food safety theory into practice.

FOOD QUALITY SERVICES