



ALMAAS FOOD SAFETY PLUS

HACCP. Food Safety Training, Auditing and Certification



BASICS.fst® Course

Course Agenda & Materials

Course Name:	<i>BASICS.fst®</i>
Course Level:	<i>Level (2) – Labours/Workers</i>
Course Category:	<i>Food Safety Training</i>
Course duration:	<i>7 hours Training plus Examination time</i>
Training Dates:	<i>4 weeks from registration, View course Calendar here</i>
Training Location:	<i>Our training centre or at customer preferred location</i>
Course Materials:	<i>Course book (English or French or Arabic) are included</i>
Training Languages:	<i>English & Arabic</i>
Number of attendees:	<i>8 to 12 delegates maximum in each session</i>
Passing Score:	<i>74% (seventy four percent) Minimum</i>
Course Fees:	<i>Please contact us for a competitive quote.</i>



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Registration & Payment: *Full payment must be received with registration; Visa, MasterCard, American Express & PayPal or company cheque. In order to confirm workshop date and process course materials.*

Certification: *Successful trainees will receive a Canadian nationally recognized and registered certificate valid for five years.*

The BASICS.fst Food Safety Training course ONLINE

This course can be completed from anywhere in the world using an Internet browser. You simply login and set up a user account, pay the fee and you can begin.

“The course fee includes the invigilated exam that you must write after completing the online preparation course”.

Who Should Attend?

Food Service & Food Retail workers, Sanitation and General Assistant, Maintenance technicians, HACCP Team Members, Waiters and Stewards, Cooks & Assistant Cooks, Kitchen Helpers, Production helpers, Food Preparation workers, Food delivery drivers, Food Packaging and warehouse Labours.

Course Overview

The BASICS.fst food safety certification course is based on the Canadian Food Retail and Food Services Regulations and Code, Health Canada and the Canadian Food Inspection Agency (CFIA). The course will help you learn important information about food Safety, it provides an in-depth introduction to safe food handling and proper hygiene practices. Designed for food handlers employees with little or no experience in the food industry.

Course Syllabus

- ❖ Ten Things You Need to Know About Food Safety
- ❖ A Closer Look at Micro-organisms
- ❖ The Flow of Food
- ❖ Personal Hygiene & Cleaning and Sanitizing
- ❖ Receiving and Storing Food
- ❖ Food Ready to Cook & Temperature Danger Zone



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- ❖ Handling Dishes and Serving Food
- ❖ Cooking, Cooling and Holding Food at the Right Temperature
- ❖ Food Allergies & Food Safety Regulations

Course Objectives

Upon completion of your training you should understand the following:

- The different kinds of micro-organisms how they grow in food, why bacteria are the micro-organisms that cause the most concern.
- What personal hygiene means when dealing with food, when and how people should wash their hands, why it is important to report personal illness at work.
- How to prevent contaminated food from reaching the workplace, how to prevent cross-contamination
- The temperature danger zone, how to measure food temperatures correctly and how to store food at the right temperature.
- The dangers of most common allergens, why it is important to serve food that is free from allergens and how to recognize common symptoms of food allergies
- What to do if a foodborne illness outbreak occurs, what to do in an emergency

Terms and Conditions

- There may be some travelling & accommodation expenses if not local.
- Registration must be completed at least three to four weeks prior to a training date.
- There are no refunds on this service if you cancel or not show up on the training date.
- We reserve the right to cancel or postpone any training workshop due to an emergency or insufficient numbers of trainees. In such case, you will be given an option to reschedule your training or request your original payment in full.