



# ALMAAS FOOD SAFETY PLUS

HACCP. Food Safety Training, Auditing and Certification



## ADVANCED.fst<sup>®</sup>

### Course Agenda & Materials

<b>Course Name:</b>	<i>ADVANCED.fst</i>
<b>Course Level:</b>	<i>Level (4) – Management</i>
<b>Course Category:</b>	<i>Food Safety Training</i>
<b>Course duration:</b>	<i>9 hours Training plus Examination time</i>
<b>Training Dates:</b>	<i>4 weeks from registration. View course <a href="#">Calendar</a> <i>her</i></i>
<b>Training Location:</b>	<i>Our training centre or at customer preferred location</i>
<b>Course Materials:</b>	<i>Course book English or French</i>
<b>Number of attendees:</b>	<i>5 to 8 delegates maximum in each session</i>
<b>Passing Score:</b>	<i>75% (seventy five percent) Minimum</i>
<b>Registration &amp; Payment:</b>	<i>Full payment must be received with registration; company cheque, all major credit cards, cash or money order, in order to confirm workshop date and process course materials.</i>
<b>Course Fees:</b>	<i>Please <a href="#">contact</a> us for a competitive quote.</i>
<b>Certification:</b>	<i>Successful trainees will receive a Canadian nationally recognized and registered certificate valid for five years.</i>



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## ***The ADVANCED.fst 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. Please [contact](#) us for a competitive quote".*

## ***Who Should Attend?***

Owners, General Manager, Training Managers, Health Inspectors, HACCP Coordinators, Food & Beverage Managers, Restaurant Managers, Catering Managers, Plant Managers, Production Managers, Maintenance Managers, QA/QC Controllers, Executive Chefs,

## ***Course Overview***

The ADVANCED.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). This comprehensive course covers crucial aspects of food safety and hygiene practices required for safe food handling and minimized risk.

Designed for experienced independent operators and managers in the food industry with little or no experience in quality management and food safety.

## ***Course Syllabus***

- ❖ Food Safety Essentials
- ❖ Food Safety Hazards
- ❖ Personal Hygiene
- ❖ Thermometers
- ❖ Purchasing and Receiving
- ❖ Storing Food Safely
- ❖ Keeping Food Safe during Preparation and Service (Part 1 & Part 2)
- ❖ Introducing the HACCP System
- ❖ Foundation Programs
- ❖ Adapting HACCP Principles to your Operation
- ❖ Facilities and Equipment
- ❖ Cleaning and Sanitizing
- ❖ Pest Management
- ❖ Regulatory Agencies and Inspections



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## ***Course Objectives***

Upon completion of your training you should be able to:

- Recognize the challenges to food safety in your operations, types of contamination and how food becomes contaminated.
- Identify allergens, biological, chemical and physical hazards and how bacteria reproduce and factors needed for bacteria to grow.
- Identify sources of chemical and physical hazards and distinguish between viruses, parasites and toxins.
- Know why it is important to keep foods out of the temperature danger zone and the link between personal hygiene and foodborne illness.
- Set up purchasing and receiving standards and procedures and choose reliable supplier
- Identify when to use food thermometers and how to care and calibrate a thermometer.
- Manage a HACCP system and Verify that your system is working, set up critical control points (CCPs) Take corrective actions.
- Understand the need for a Crisis Management strategy and take steps to implementing one.
- Use the different types of storage facilities appropriately, store foods safely.
- Understand the basic food safety needs of fast food service, full service and institutional service operations.
- Organize, implement and monitor a cleaning program, train employees to safely handle cleaning supplies.
- Well-designed food service premises, select proper equipment, utilities, lighting and ventilation.
- Set up an integrated pest management (IPM) program, select methods for detecting and controlling pests.
- Understand the roles of federal, provincial /territorial and municipal regulatory agencies, and how to work well with public health inspector.

## ***Terms and Conditions***

- There may be some travelling & accommodation expenses if not local.
- Registration must be completed at least 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.