

## Basic Food Hygiene (HACCP Level 1&2)

### Course Aim:

There is a legal requirement E.C. Regulation 852/2004 that all food handlers are trained commensurate to their duties. This brand new course takes into account all of the recent changes and requirements in food safety legislation and standards. The course updates all existing materials and focuses on the requirement under E.C Regulation 852/2004 (Hygiene of Foodstuffs). The Food Safety Authority and Department of Food and Children have provided assistance in the development of the course and DVD.

### Course Programme:

- ✓ Session 1 Introduction to Food Safety
- ✓ Session 2 Microbiological Hazards
- ✓ Session 3 Food Contamination
- ✓ Session 4 HACCP From Food Delivery to Storage
- ✓ Session 5 HACCP From Food Preparation to Cooking and Service
- ✓ Session 6 Personal Hygiene
- ✓ Session 7 Food Premises and Equipment
- ✓ Session 8 Pest Control
- ✓ Session 9 Cleaning and Disinfection
- ✓ Session 10 Food Safety Law and Enforcement
- ✓ Part of the course allows for interactive quiz.

### Who Should Attend:

In the E.C. Regulation No. 852/2004 food handlers are required to be supervised and instructed and/or trained in hygiene matters. The aim of this course is to provide staff with adequate training in the basic principles of food hygiene. This course is fully recognised by your Environmental Health Officer.

### Assessment & Certification:

To receive certification for Basic Food Hygiene all participants must successfully complete a theory exam. The certification is valid for 3 years from the date of training.

**Course Attendance:** Maximum of 12 participants.

# Confirmation of Accreditation

Course Title: **EHA1 Food Hygiene**

Tutor: **Matthias Kausch**

t/a MKRMS Food Safety

Strandfield Business Park

Kerlogue

Wexford

To whom it may concern,

Allied Training contracts Matthias Kausch of MKRMS Food Safety to deliver **Food Hygiene** Training Courses at our Kerlogue Training Centre. Matthias is approved by The Environmental Health Officers Association ([www.ehoa.ie](http://www.ehoa.ie)).

Course Title	Duration	Course Info
Food Hygiene HACCP Level 1 & 2	2 days	EHA1 Approved Valid for 5yrs.

Please feel free to contact me if you require further assistance and thank you for choosing Allied Training for your training needs. To verify, please contact Allied Training on 0539140655.

Kind Regards,

*Terry Walsh*

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Terry Walsh

Director