

# INTRODUCTORY FOOD SAFETY

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**This course provides a basic understanding of the causes of food safety issues such as spoilage, contamination and poisoning. Hazards which impact on the food industry will be explained along with controls for minimising or eliminating them. Attendees of this course will gain knowledge in areas such as how to prevent cross contamination, promote hygienic practice and how to monitor the temperature of high-risk foods.**

## KEY BENEFITS

- › Attendees learn food safety principles which teach the importance of hygienic practices.
- › Attendees can apply what they have been taught to their workplace immediately after the course.
- › Reduce your spoiled product costs through applying the hazard controls taught in this course.

## WHO SHOULD ATTEND

- › Anyone working or preparing to work in the food industry.

## NZQA UNIT STANDARDS ACHIEVED

- › 167 – Practice Food Safety Methods in a Food Business (Level 2) (4 Credits)

## COURSE DETAILS <sup>iv</sup>

### Prerequisite:

Not Applicable

### Course Length:

1 Day

### Assessment:

Conducted on the day of the course.

### Pricing<sup>i</sup>:

\$269 + GST per person (minimum of 6 trainees per course)

### Price Variations:

Premium prices for this course may apply if less than 6 people attend the course.

### ITO Subsidy<sup>ii</sup>

A course fee subsidy from an appropriate ITO may be available. Please contact us for further information.

### Disbursements<sup>iii</sup>:

All disbursements will be charged at cost unless agreed otherwise.

## FOR MORE INFORMATION

E. [training@asurequality.com](mailto:training@asurequality.com), W. [www.asurequality.com/training/](http://www.asurequality.com/training/)

<sup>i</sup> All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

<sup>ii</sup> ITO subsidy subject to change.

<sup>iii</sup> Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

<sup>iv</sup> AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.