

MANAGING FOOD SAFETY IN THE HOSPITALITY INDUSTRY

This program aims to present the **Hazard Analysis Critical Control Point (HACCP) method of food safety in a systematic, understandable format ideal for Supervisors and Managers in the Hospitality.** It clearly defines terms, detailed lists of food safety responsibilities, and checklists for all control points make this a resource that participants can readily put into practice in any food and beverage operation. Although it refers to Cyprus government regulations, same time it is highly accessible to international students.

This course include important Information in topics such as Statistics, Actual examples of food borne illness outbreaks, Discussion of major food allergens, Time-temperature control for safety of potentially hazardous foods, Provisions regarding the re-service of food.

Participants: Heads or Supervisors in F&B Departments, Chefs, Quality Managers, Owners and Managers in Restaurant and Bars.

An obligatory program for the AH&LEI "5 Courses Specialization Diploma" in Food & Beverage Management

TOPICS	Duration 28 HOURS	
<ul style="list-style-type: none"> • Food Safety Risk Management & the HACCP System • Food Contamination and Spoilage • The Menu Planning and Purchasing Control Points • The Receiving, Storing, and Issuing Control Points • The Preparing, Cooking, and Holding Control Points • The Serving Control Point • The Cleaning and Maintenance Control Point • Facilities Cleaning and Maintenance 	INITIAL COST	€750 + VAT (€142.50)
	AFTER SUBSIDY	€274 + VAT (€142.50)
	DISCOUNT FOR INDIVIDUALS	20%
	LOCATION	ON-LINE
	DATES	02 Oct until 30 Oct Every Wednesday & Friday
	TIME	09:00 - 12:45
	Instructor: Nasia Stavrou	



PARTICIPANTS INFORMATION

Full Name	Position	Telephone	email
1.
2.
3.
4.

COMPANY INFORMATION

Company Name: Contact Person:

email: Telephone: Fax:

INFORMATION - REGISTRATIONS

Tel: +357 25109025 **Fax:** +357 25104450
Email: info@polykarpouhrd.com **Web:** www.polykarpouhrd.com

