



# ADVANCED FOOD SAFETY - A RISK-BASED MEASURE APPROACH

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## Course Overview

## SFS COURSE OUTLINE

This course has been designed to reflect the requirements of;

- Food Act 2014 (Sections 12, 43(h), 76(h))
- Food Regulations 2015, (Sections 28, 29, 30, 73, 74, 76 'Protection of food during production, processing and handling').

## COURSE DURATION

- 6 hours (Facilitated)
- 2 hours (online)

## COURSE FEES

- Facilitated: \$195.00 plus GST per person (meals, refreshments and venue not included)
- Online: \$60.00 plus GST per person
- 4% credit card fee applies

## WHO SHOULD ATTEND?

Production/processing supervisors, operators, quality control and/or quality assurance staff

## CONTACT

M: 021 0248 5277

W: [www.safefoodservices.co.nz](http://www.safefoodservices.co.nz)

E: [Karen.perry@sfs.co.nz](mailto:Karen.perry@sfs.co.nz)

## INTRODUCTION TO FOOD SAFETY

This course introduces food safety from a regulatory, business and consumer perspective whilst considering the at-risk groups and the food safety challenges consumers are faced with daily.

Participants will be offered a comprehensive overview of the food safety hazards that are likely to cause foodborne illness and how to protect against contamination through applying Good Operating Practices in every step of the food handling process.

## PREQUISITE REQUIREMENTS

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There are no prerequisites to this course

## COURSE OBJECTIVES

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1. To understand the food safety hazards associated with handling, storing, preparing, packing and distributing products intended for human consumption.
2. To understand how to maintain control of food safety hazards to ensure food is produced in a safe and suitable manner.
3. To understand how contamination can be prevented through the implementation of food safety hazards preventative measures.

## COURSE ASSESSMENTS

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Following completion of either the facilitated or online course, participants are required to complete an online assessment accessible through a link provided to the participants registered email address.

Participants are required to achieve 80% correct answers for demonstration of food legislation skills and verification fundamentals skills.

Those participants that fail to achieve this required pass rate will receive an email to contact Karen Perry at Safe Food Services to discuss potential areas of improvement.

## CERTIFICATE

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On completion of the food safety online assessment, participants will receive an electronic certificate to their registered email address.

## **BOOKING CONFIRMATION**

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All attendees are required to register for the workshop through the Safe Food Services Ltd website.

Attendees have the option of paying by invoice or via a credit card payment. If paying by Invoice, attendees are required to tick, 'Invoice me please' when placing the order. Please note that a 4% fee applies to purchases made by credit card.