



# SOUS VIDE UNDER A TEMPLATE FOOD CONTROL PLAN - VERIFIERS

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## Course Overview

## SFS COURSE OUTLINE

This course has been designed to reflect the requirements of;

- Simply Safe and Suitable TFCP S39-00002 / Teal Card Cooking using the sous vide method / Yellow Card Proving the method you use to kill bugs works every time / Purple Card Cleaning up
- Continuing Professional Development Learning objectives and outcomes

## ONLINE COURSE DURATION & ASSESSMENT

- 1hr

## COURSE FEES

- Online: \$97.00 plus GST per person
- 4% fee applies to purchases by credit card

## WHO SHOULD ATTEND?

Verifiers, Food Safety Officers, Environmental Health Officers

## DOWNLOADABLE RESOURCES

- Guidelines for restaurant sous vide cooking safety in British Columbia July 2017
- Sous vide Food safety precautions for restaurants. NSW Government Food Authority
- MPI 'What is validation', 22 September 2017
- Proven Methods – Cooking / Cooling Sous Vide
- Biological Hazards in Sous Vide Foods
- Sous Vide Verification Checklist
- Completed CPD Learning Plan

## INTRO TO SFS CPD / REFRESHER ONLINE COURSE

This course has been specifically designed to broaden and develop professional and technical skills of verifiers to enhance their verification practices.

The information provided within this course may be used as demonstration of verifiers learning outcomes as per the requirement of the CPD programmes.

## PREQUISITE REQUIREMENTS

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There are no prerequisites to this course

## COURSE OBJECTIVES

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1. To understand what is 'sous vide' and how it differs from traditional cooking methods
2. To know what equipment is used to cook 'sous vide' inclusive of the cleaning and sanitation requirements for specialist equipment
3. To understand the 'sous vide' process steps and the potential food safety risks associated with 'sous vide' cooking
4. To understand the holding time and temperature combinations as per the SSS TFCP
5. To understand what evidence is required from the operator for validation of sous vide cooking, cooling and ongoing monitoring requirements.

## COURSE ASSESSMENTS

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Following the completion of the online CPD course, participants are required to complete an online assessment.

Participants are required to achieve 80% correct answers to demonstrate their understanding of the Sous Vide process according to the Template FCP.

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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Following the successful completion of the assessment, participants can download their certificate via their PROFILE page within MY COURSES of the Safe Food Services website.

## 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)

## 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 for purchases of courses by credit card.

## FREQUENTLY ASKED QUESTIONS (FAQ)

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For more detailed information about the course and delivery of content, please refer to FAQ within the course homepage.