

Food Hygiene

Short Courses



Work in a position of responsibility preparing or handling food? This course is for you!

This Food Hygiene programme will provide you with the knowledge of food hygiene and safety, an essential requirement for anyone working in a commercial kitchen environment. Learn how to keep it safe, keep it healthy.

Your Career Opportunities

This short course programme will provide you with the certification required by Council bylaws, which requires that people working in food preparation areas have completed food hygiene training and have a unit standard-based qualification. With this training you will be able to identify the hazards that can potentially cause food spoilage, prevent cross contamination in food preparation areas and be able to demonstrate knowledge of safe food-handling practices.

Brief Programme Outline

This one day training course can be carried out at one of our training centres, or with sufficient numbers training could be carried out at your place of work. On successful completion you will receive a training certificate, which complies with council requirements.

www.hospitalitymanagement.co.nz

HMC Programmes brought to you by

On this programme you will have the opportunity to work on both theory and practical aspects of safe food-handling to NZQA level standards. You will finish with an assessment comprising questions which are answered in both an open and closed book format.

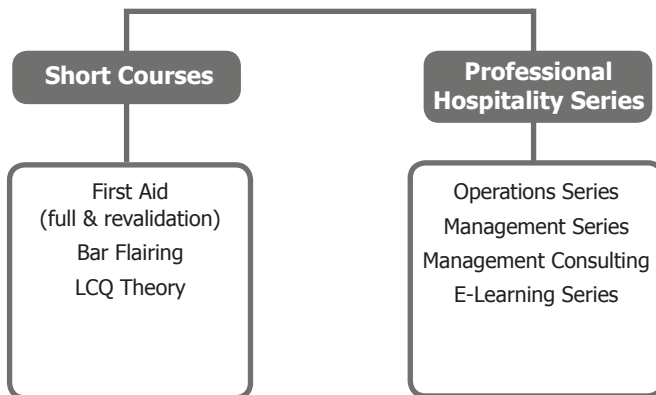
Topics include:

There are different training options available, depending on your level of industry experience. You are required to enrol if you have no industry experience. For existing employees working in a commercial kitchen, two unit standards (167 and 20666) will be covered. If you are working in a supervisory role an additional unit standard (168) may be required.

- **Unit Standard 167:** Practice food safety methods in a food business.
- **Unit Standard 168:** Demonstrate knowledge of food contamination hazards, and control methods used in a food business.
- **Unit Standard 20666:** Demonstrate a basic knowledge of contamination hazards and control methods used in a food business.

* For a detailed outline of NZQA Unit Standard topics, check out the course information sheet.

Other Products and Services Available



Enrol Now!

This programme is the right choice for you! Call to talk to a Training Advisor at Hospitality Management Consultants today!

Phone **09 379 3333** or email hmc@workforce.ac.nz. Also check out our Website – go to: **www.hospitalitymanagement.co.nz**