



# Food Hygiene Training Level 2

The course aims to introduce the essentials of food hygiene awareness, and the causes and prevention of food Poisoning. The training is based on the C.I.E.H Food Safety training for all food handlers in the UK; however it has been adapted for Thai learners without losing its overall topics and goals to ensure it simplifies areas of most Importance which is commonly found as concerns during food safety audits in Thailand.

*Ideal for All Food Handlers – Kitchen – Food & Beverage – Yacht crew*

***The entire workshop is based upon Thai learning styles and is entirely in Thai & English*** with the use of

PowerPoint, Workbooks, 10+ videos, numerous games, activities and a final closed book test.

## **Workshop Topics include**

- Introduction to Food Safety - Bacteriology (Time & Temperature) - High Risk Foods
- Prevention of Contamination - Personal Hygiene (inc Hand Washing) - Allergens
- Thawing Foods - Introduction to HACCP - Cleaning and Disinfection

**The workshop (7 hrs) is conducted over 1 Full Day workshops (2 X 3½ hrs)**

9:00am – 12:30 *Session 1* (3 hrs) 13:30 – 17:00 *Session 2* (3 hrs)

## **Training Schedule 2017**

**Sept 25, Oct 20, Nov 17, Dec 16**

**Cost:** 3,800 THB. Please send us your **FULL NAME IN ENGLISH** and transfer payment to:

**Asia Yacht Crew Ltd., Partnership**

**Kasikorn Bank No. 018-1-99842-3**

Confirm us to: **contact@asiayachtcrew.com / 076-331533, 083-5503512**