

PRIMARY COURSE IN PRINCIPLES & PRACTICES OF FOOD SAFETY (EHOA)

SUITABILITY:

This course is suitable for anyone currently working or seeking to work in a food-handling environment, for example in a food production facility, restaurant, deli counter, catering, food market etc.

AWARD:

This course is certified by EHOA (Environmental Health Officers Association) and is valid for 5 years.

COURSE CONTENT:

- Session 1 Introduction to Food Safety
- Session 2 Microbiological Hazards
- Session 3 Food Contamination
- Session 4 HACCP From Food Delivery to Storage
- Session 5 HACCP From Food Preparation to Cooking and Service
- Session 6 Personal Hygiene
- Session 7 Food Premises and Equipment
- Session 8 Pest Control
- Session 9 Cleaning and Disinfection
- Session 10 Food Safety Law and Enforcement

Price includes all materials and a written exam.



NORTH EAST
FOOD HUB

helping food business grow

COST OF COURSE:
TBC

DURATION OF COURSE:
**2 days - 9:00am to 2:00pm
/3:00pm**

ENTRY REQUIREMENT
TO COURSE:
No previous experience

TO BOOK YOUR
PLACE PLEASE
CONTACT US

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*ACDC is not required
under Section 43, the
Qualifications Act (1999) to
have protection for learner
arrangements in place*

