

# QS-Development – Quality Training

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<b>Name of Training:</b>	<b>Food Safety &amp; Hygiene Training (QSD)</b>
<b>Aim:</b>	Participants of this training will receive a condensed training and knowledge about food, food safety and good hygiene practices.
<b>Objectives:</b>	<b>Participants learn about:</b> <ul style="list-style-type: none"><li>▪ Food contamination</li><li>▪ The importance of correct storage, preparation, handling and cooking of food</li><li>▪ Personnel hygiene</li><li>▪ Structural requirements of a food premises</li><li>▪ Pests and how to control them</li><li>▪ Cleaning &amp; cleaning schedules</li><li>▪ HACCP</li></ul>
<b>Content:</b>	<p>This half-day course provides participants with a condensed knowledge about food, food safety and good hygiene practices.</p> <p><b>Course includes several modules:</b></p> <ul style="list-style-type: none"><li>▪ Food Safety</li><li>▪ Food Contamination</li><li>▪ Food Delivery/Storage</li><li>▪ Food Preparation, Cooking and Service</li><li>▪ Personal Hygiene</li><li>▪ Layout and Design</li><li>▪ Pest Control</li><li>▪ Cleaning</li><li>▪ HACCP</li></ul> <p>➔ <b>Examination</b></p> <p><b>Duration:</b> 4 Hours (max. 15 participants)</p> <p>Participants are <b>awarded with certificate</b> from QSD.</p>
<b>Who should participate?</b>	<b>This training is beneficial for:</b> <ul style="list-style-type: none"><li>▪ Everybody, working in the food sector (e.g. industry, service sector (Catering, Hotel, B&amp;B, Crèches), distribution, wholesale etc.)</li></ul>
<b>Training Methods:</b>	<b>Includes:</b> <ul style="list-style-type: none"><li>▪ Power-point presentation</li><li>▪ Visualisation by usage of props</li><li>▪ Time for discussions, questions &amp; answers</li><li>▪ Practical Demonstration &amp; Training</li><li>▪ Mini Examination</li></ul>
<b>Cost:</b>	<b>€60 – €80 per person (Depending on group size)</b>
<b>Further Information:</b>	<b>Contact:</b> Ulrich Schraewer @ 087-1722015 QSD, 68 Scrahan Mews, Ross Road, Killarney, Co. Kerry.