

# FOOD HYGIENE AND SAFETY IN MANUFACTURING CERTIFICATION

As per International Standards



## UNICHROME

# Unichrone Training **Advantages**

- ✓ 1 Day Interactive Instructor-led Online/Classroom or Group Training
- ✓ Course study materials designed by subject matter experts
- ✓ Mock Tests to prepare in a best way
- ✓ Highly qualified, expert & accredited trainers with vast experience
- ✓ Enrich with Industry best practices and case studies and present trends
- ✓ Food Hygiene and Safety in Manufacturing Training Course adhered with International Standards
- ✓ End-to-end support via phone, mail, and chat
- ✓ Convenient Weekday/weekend Food Hygiene and Safety in Manufacturing Training Course schedule



## About Unichrone

- ✓ We are a professional training institute with an extensive portfolio of professional certification courses. Our training programs are meant for those who want to expand their horizons by acquiring professional certifications across the spectrum. We train small- and medium-sized organizations all around the world, including in USA, Canada, Australia, UK, Ireland and Germany.



Guaranteed Quality



Handpicked Trainers



Global Presence



Online Training Option

We've trained professionals across  
global companies

PHILIPS

AXCESS  
FINANCIAL PRODUCT MANAGEMENT

CLARIANT

AkerSolutions

WÜRTH

baycoat

DUPONT

DASHTI

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ARASCO  
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# Importance of Food Hygiene and Safety in Manufacturing Training

- ✓ Food Hygiene and Safety in Manufacturing Certification ensures that a professional possesses required knowledge and understanding regarding regulation of food hygiene in manufacturing processes at particular industry. Getting this certification is an indication of professionals; commitment to safe food production for the public and quality foods. Food safety auditors are very important in controlling diseases associated with food and ensuring that consumers trust the food producers. A number of benefits can be derived from this certification, to include improving individual competency and reliability, and contributing to organizational growth by raising the bar in food safety.
- ✓ Food Hygiene and Safety in Manufacturing Course goes beyond textbook learning and its focus is on real-world applications and strategic thinking backing any individual striving for professional enhancement. Furthermore, individuals become proficient in regulatory requirements in food safety guidelines mandated for manufacturing processes. They can acquire a deeper level of understanding of microbiological testing methods and their criteria and specifications. Food Hygiene and Safety in Manufacturing Training profoundly focuses on making the participants aware of different ways food can get contaminated and allergen labeling for various types of food.

## ELIGIBILITY CRITERIA

- ✓ Aspirants need not meet any requirements to pursue Food Hygiene and Safety in Manufacturing Training Course. However, having prior knowledge is beneficial.

## WHO SHOULD ATTEND

- ✓ Any individual who wants to gain skills in Food Hygiene and Safety in Manufacturing can enroll in the Food Hygiene and Safety in Manufacturing Training course.

# FOOD HYGIENE AND SAFETY IN MANUFACTURING CERTIFICATION ADVANTAGES



CERTIFIES  
YOUR TALENT



HELPS  
BUILDING  
VALUES



GLOBAL  
RECOGNITION



PERFECT  
EXECUTION



BUILDS  
CUSTOMER  
LOYALTY



MORE  
EMPLOYABILITY  
OPTIONS

# Syllabus of Food Hygiene and Safety in Manufacturing Training

## Lesson 01 – Food Safety and Hygiene

1.	Food Safety Legislation
2.	General Food Hygiene – How Do I Comply?
3.	Food Safety Management Procedures
4.	Records
5.	Food Premises
6.	Domestic Premises
7.	Further Requirements
8.	Food and Temperature Control
9.	What are the Requirements?
10.	Exemptions
11.	Serving and Display of Food
12.	Handling Ready-to-Eat Foods Safely
13.	Enforcement and Food Hygiene Inspections
14.	Allergies
15.	Food Hygiene Ratings

## Lesson 2 – Microbiological Examination Methods

1.	Rational of Microbiological Testing
2.	Sampling
3.	Microbiological Test Procedures
4.	Conventional Methods
5.	Rapid Detection Techniques
6.	Microbiological Criteria and Specifications

# Syllabus of Food Hygiene and Safety in Manufacturing Training

## Lesson 03 – Food Poisoning and Other Food-Borne Hazards

1.	Introduction
2.	Incidence of Food Poisoning
3.	Bacterial Food Poisoning
4.	Mycotoxycosis
5.	Virus Food Poisoning
6.	Animal Toxins and Parasitic Infections
7.	Poisonous Plants
8.	Chemical Poisoning

## Lesson 04 – Allergen Guidance for Food Businesses

1.	Allergens
2.	Allergen Labelling for Different Types of Food
3.	Allergen Information for Different Types of Food Businesses
4.	Allergen Requirements and Best-Practice for Food Businesses
5.	Enforcement and Penalties



# Syllabus of Food Hygiene and Safety in Manufacturing Training

## Lesson 05 – Food Storage and Preservation

1.	General Guidelines for Food Storage
2.	Perishable Foods
3.	Semi-Perishable Foods
4.	Non-Perishable Foods
5.	Further Food Categories and their Storage Methods
6.	Food Preservation Techniques
7.	Drying
8.	Smoking
9.	Salting
10.	Boiling

## Lesson 06 – Preparing and Cooking Food Safely

1.	Cleaning
2.	Cooking and Reheating Food
3.	Storing and Chilling Food
4.	Avoiding Cross-Contamination

# Syllabus of Food Hygiene and Safety in Manufacturing Training

## Lesson 07 – Personal Hygiene

1.	Hand Washing and Care of the Hands
2.	Personal Hygiene
3.	Bactericidal Soaps and Creams
4.	Use of Gloves
5.	Practices: Good and Bad
6.	Clothing and Jewellery
7.	Hair
8.	Other Bad Practices
9.	Health Supervision
10.	Pre-Employment Medical Examination
11.	Health Monitoring of Employees
12.	Induction and In-Service

## Lesson 08 – Design of Food Processing Equipment

1.	Introduction
2.	Legislation
3.	Construction Materials
4.	Ease of Dismantling and Re-Assembly of Equipment
5.	Accessibility and the Supporting Framework
6.	External Surfaces
7.	Design Features for Individual Items of Equipment

# Syllabus of Food Hygiene and Safety in Manufacturing Training

## Lesson 09 – Cleaning and Disinfection: Methods

1.	Introduction and Definitions
2.	Types of Soil
3.	Removal of Gross Soil
4.	Detergents
5.	Chemical Disinfectants
6.	Use of Heat
7.	Dry Cleaning
8.	Cleaning-in-Place (CIP)
9.	Mechanical Aids for Cleaning
10.	Foam Cleaning
11.	Cleaning Small Equipment
12.	Paper and Fabric Wipers

## Lesson 10 – Cleaning and Disinfection: Practical Application

1.	Cleaning Schedules
2.	Biofilms
3.	Use of Labour
4.	Role of Management
5.	Miscellaneous Problems Encountered
6.	Assessment of Cleaning Efficiency

# Exam Format of Food Hygiene and Safety in Manufacturing Certification

Examination Format	
Exam Name	Food Hygiene and Safety in Manufacturing Exam
Exam Format	Multiple Choice
Total Questions & Duration	30 Questions, 1 Hour
Passing Score	Minimum passing score of 70%
Exam Cost	Included in training fee

To get you fully prepared with the knowledge and skills for Food Hygiene and Safety in Manufacturing, a training session at Unichrone gives immense importance to mock questions at the end of every module and problem-solving exercises within the session. Prepared by certified faculty, the practice tests are a true simulation of the Food Hygiene and Safety in Manufacturing exam.

# Contact Us

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<https://unichrone.com/>

