

FOOD SAFETY AND HYGIENE 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 Safety and Hygiene Training Course adhered with International Standards
- ✓ End-to-end support via phone, mail, and chat
- ✓ Convenient Weekday/weekend Food Safety and Hygiene 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



AkerSolutions



Importance of Food Safety and Hygiene Training

- ✓ Food Safety and Hygiene Certification is proof that professionals are conscientious who respect the health of people through handling foods. This certification confirms that an individual possesses adequate knowledge in handling food, preparation, and proper storage procedures. Certified people have an extensive knowledge of the illnesses that are caused by the consumption of foods, contamination, and legal requirements relating to foods. They are capable of exercising good personal hygiene practices in maintaining cleanliness throughout food establishment, knowing how to clean and sanitize food contact surfaces and equipment, and putting food away properly.
- ✓ The primary motive of Food Safety and Hygiene Training is providing level-headed advancement for professionals with an essential awareness of Food Safety and Sanitation standards. The course provides thorough knowledge of types of cross-contamination and ways to avoid it. It pertains to all core topics, including food safety hazards and their types. Furthermore, the course aids aspirants with detailed information on food safety systems with the awareness of HACCP and ISO 2200. This training helps professionals understand the British Retail Consortium Standard in depth. They learn about good agricultural practices as well.

ELIGIBILITY CRITERIA

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

WHO SHOULD ATTEND

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

FOOD SAFETY AND HYGIENE CERTIFICATION ADVANTAGES



CERTIFIES
YOUR TALENT



HELPS
BUILDING
VALUES



GLOBAL
RECOGNITION



PERFECT
EXECUTION



BUILDS
CUSTOMER
LOYALTY



MORE
EMPLOYABILITY
OPTIONS

Syllabus of Food Safety and Hygiene Training

Lesson 01 – Basic Food Safety and Hygiene

1.	Introduction to Food Safety
2.	Types of Cross Contamination
3.	Preventing Cross-Contamination
4.	Preventive Measures
5.	Cleaning and Chemicals

Lesson 2 – Food Hazards

1.	Food Containment During Food Processing
2.	Food Safety Hazards
3.	Types of Hazards

Syllabus of Food Safety and Hygiene Training

Lesson 03 – Food Safety Systems

1.	Hazard Analysis and Critical Control Points (HACCP)
2.	ISO 22000: Food Safety Management System
3.	British Retail Consortium (BRC) Standard

Lesson 04 – Good Agricultural Practices (GAP)

1.	Basic Concepts in GAP
2.	Benefits of GAP
3.	Implementing GAP

Exam Format of Food Safety and Hygiene Certification

Examination Format	
Exam Name	Food Safety and Hygiene 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 Safety and Hygiene, 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 Safety and Hygiene exam.

Contact Us

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<https://unichrone.com/>

