

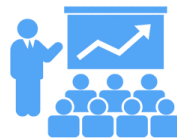
# Mastering Food Hygiene Fact Sheet

## Course Overview

Mastering Food Hygiene is a comprehensive course designed to provide a deep understanding of food safety principles, regulations, and best practices. Participants will learn about proper food handling, storage, and sanitation to ensure the safety and quality of food products.



client site training, depending on your personal preferences



learn from an expert trainer with years of experience



Budget Friendly learning

## Who should enroll to this course?

This course is suitable for anyone working in the food industry, including chefs, kitchen staff, food service workers, managers, and even food business owners.

It is also valuable for health inspectors, quality control professionals, and anyone else involved in food handling and preparation.



## Join Us Today!



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## What does this course Covers?

- Food Hygiene Basics: Key principles and importance of food hygiene.
- Personal Hygiene: Proper handwashing and personal cleanliness practices.
- Safe Food Handling: Techniques for safely handling, preparing, and serving food.
- Cleaning and Sanitization: Essential methods for cleaning and sanitizing surfaces and equipment.
- Food Storage: Safe storage practices for various types of food.
- Temperature Control: Maintaining proper temperatures for cooking, holding, and storing food.
- Preventing Cross-Contamination: Strategies to avoid mixing raw and cooked foods.
- Foodborne Illnesses: Common causes and prevention of foodborne illnesses.
- Pest Control Basics: Basic methods to prevent and manage pests.
- Food Safety Standards: Basic standards and best practices for food safety.
- Waste Management: Proper disposal and management of food waste.

- Course Code - 703
- Duration - 2 Hours
- Knowledge level - Beginner
- Category - Public Safety Awareness
- E - learning

## What does this course Covers?

- Emergency Procedures: Steps to handle food safety emergencies.
- Safe Food Preparation: Guidelines for preparing food safely.

## Ready to get started?

Enroll in the "Mastering Food Hygiene" course today to gain essential knowledge and skills for ensuring food safety in any environment.

Take the first step towards mastering food hygiene and protecting the well-being of your customers and business. Sign up now to elevate your food handling practices!

## About Us

**Elite Offshore Pvt Ltd**, established in 2015, is a leading provider of Offshore, Marine and Industrial Safety and Skill training and certification programs. With a commitment to safety, compliance, and excellence, we empower professionals worldwide with the knowledge and skills they need for success in their careers.

**Ecademy** was established in 2021, serves as our specialized division, providing customized E-Learning solutions designed to meet the specific needs of the industry. Through Ecademy, we offer the IADC-Accredited RigPass Online Course, alongside other valuable E-Learning programs like IMDG Code Courses, Basic First Aid, and more.