

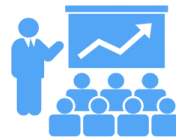
Food Safety & Hygiene Fact Sheet

Course Overview

Enhance your culinary expertise with Elite Offshore's tailored Food Safety and Hygiene course for offshore cooks and stewards. Learn crucial hygiene practices, safe food handling, and prevention of foodborne illnesses. Acquire the skills to maintain impeccable kitchens, ensuring top-tier food safety standards in challenging offshore environments. Join us for a safer and healthier dining experience for all crew members.



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 comprehensive program is designed for cooks, stewards, and food handlers working in the offshore and marine industry. It focuses on the vital importance of hygiene and the best practices for maintaining safe food handling in challenging offshore environments.



Join Us Today!



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Belapur Railway Station Complex,
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Mumbai-400614.

What does this course Covers?

- Food hygiene and preventive measures for hazards about food handling
- Identification and management of critical points with the adoption of preventive measures and correct actions
- Importance of visual control by checking the storage of food items and their rotation
- Issues of food microbiology, knowledge of chemical and physical origin of production
- Basic knowledge of the hygienic rules to get rid of insects and rodents
- Application of food safety controls to achieve high standards of food hygiene
- Understand the principles of a food safety management system
- Colour coding and separation of chopping boards
- PPE – Use of steel gloves, aprons, head caps, Hard shoes
- Code of practice and general principles of food hygiene
- Know how to identify food hygiene hazards
- Understand the importance of personal hygiene
- Control of temperatures and micro-climate
- How to prevent cross contamination
- The impact of food borne illness
- Hygienic premises and equipment

- Course Code - 103
- Duration - 1 Days
- Knowledge level - Beginner
- Category - Port and Marine
- Offline/Client Site

Ready to get started?

Supercharge your career by enrolling in our Food Safety course in Navi Mumbai, or request on-site training now! Take the first step towards advancing your career in the dynamic food industry.

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, Cyber Security and many more.