





PROCHEF® 1

Food and Kitchen Safety – Awareness Course

 Subject Count: **1**
 Lesson Count: **8**

SUBJECT: 1

Hazards

LESSONS

Introducing Awareness in Food and Kitchen Safety

LEARNING OUTCOMES

- Learners can describe what food and kitchen safety awareness is and why it is important.
- Learners can explain what food poisoning is and they can identify its symptoms.

HACCP

- Learners can define HACCP.
- Learners can explain the purpose of HACCP.

Biological Hazards

- Learners can describe what a biological hazard is.
- Learners understand why it is important to prevent biological contamination.
- Learners can name and describe common foodborne pathogens.
- Learners know where pathogens are commonly found.

Chemical Hazards

- Learners can describe what a chemical hazard is.
- Learners understand why it is important to prevent chemical contamination.
- Learners can identify potential chemical hazards.

Physical Hazards

- Learners can describe what a physical hazard is.
- Learners can explain why it is important to prevent physical contamination.
- Learners can identify potential physical hazards.

Potentially Hazardous Foods

- Learners understand guiding principles of preventing foods from becoming hazardous.
- Learners can discuss the danger zone.

Allergens

- Learners understand the difference between an allergy and an intolerance.
- Learners can identify common food allergens.
- Learners can describe an allergic reaction.
- Learners understand why it is important to prevent allergen contamination.

Pest Control

- Learners understand the importance of pest control.
- Learners can identify the different pests potentially found in food preparation areas.
- Learners can identify potential pest harborages.
- Learners can identify pesticides and understand their impact on a food service area.

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