



This was my original course which I started in the late 1990's. At that time there was no internet, and everything was done with printed material sent via the post!

I acknowledge that there are still a number of people who prefer reading a set of notes to study, so I have retained the programme just for those that prefer this way of learning.

For anyone else I would recommend using the new "Safe and Suitable" suite of courses as the best option as most will find that easier and quicker to work through.

SECTION 1

The Basics

Preliminaries

In this free introduction you will start on your journey to know what your responsibilities as a food worker are under New Zealand's food laws and go on to your destination to become a "SafeFoodHandler"

Purpose

In this lesson:

What is food safety?

The aim of food safety.

The cost benefits.

What is meant by food poisoning and food diseases?

Principles

In this lesson:

Common causes of food poisoning.

How to stop food poisoning happening.

Protecting food from contamination

Growth (multiplication) of bacteria..

How to stop the germs growing.

How to destroy germs that are in food.

Main points to remember.

Programmes

In this lesson:

Risk Based Measures.

HACCP and how it came into being.

HACCP in everyday life.

HACCP and this programme.

HACCP in practice.

The 7 principles of HACCP.

Some examples of critical control points.

SECTION 2

Practices

People

In this lesson:

Personal hygiene.

Hand hygiene.

Knowledge and training.

Jewellery & perfume, hair and smoking.

Protective clothing.

Food gloves.

Health and Sickness.

Product

In this lesson:

Potentially hazardous foods (high risk foods).

Canned foods.

Food allergens.

Labelling of food.

Source of supplies, ingredients, additives and processing aids.

Supplying, tracing and recalling food.

Packaging materials and food equipment.

Places

In this lesson:

The purpose of cleaning.

The cleaning procedure.

Cleaning schedules.

Equipment used for cleaning.

Developing a cleaning schedule.

Dishwashers.

Building design for places used for food businesses.

Design of food equipment.

Construction of buildings used for food businesses.

Water supply.

Pest control.

Good housekeeping.

Processes

In this lesson:

Preparing and processing foods.

Safe food storage.

Dry food storage.

Refrigerators.

Freezers.

Transporting food.

SECTION 3

Records and Attitude

Paperwork

In this lesson:

Easing the 'pain'.

Why the need to record?

When do you record?

How long records must be kept.

Matters that must be recorded regularly.

Things you must record if something goes wrong.

Postscript

In this lesson:

Last words.

Now that you have the knowledge.

Respect is the key!