

Food Hygiene Basics for Food Service Workers



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16:30

**Centre for foreigners jmk
Kounicova 271/13, 7th Floor**



**centre for
foreigners jmk**

Language: English

Are you working in a restaurant, café, canteen, catering company or another food service establishment? Learn the essential principles of food hygiene and how to apply them in everyday practice.

Participation is free of charge, registration is required.

Registration:



Course topics:

- Personal hygiene and health requirements for food handlers
- Safe food handling and prevention of cross-contamination
- Correct food storage and temperature control
- Cleaning and disinfection
- Basic principles of food safety and HACCP
- Common hygiene mistakes and how to prevent them

Participants will receive a certificate of attendance

Organised by the Centre for Foreigners of the South Moravian Region in cooperation with the Regional Public Health Authority of the South Moravian Region (KHS Jmk).



Krajská hygienická stanice
Jihomoravského kraje
se sídlem v Brně



**Spolufinancováno
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