



ALMAAS FOOD SAFETY PLUS

Food Safety, Quality Management Systems Training & Certification

ADVANCED. *fst*®

Food Safety Training & Certification

Course Name:	ADVANCED. <i>fst</i> ®
Course Level:	Owners & Management level
Course Category:	Food Safety Training
Instructor /Trainer:	Hussein EL-Masri
Number of attendees:	8-10 Maximum delegates per session.
Training Dates & Time:	4 weeks from registration,9 hours Training plus Exam time
Training Location:	One of our training centres in Vaughan, Richmond Hill and Toronto OR at customer preferred location.
Course Materials:	Course book English or French
Avail Exam Languages:	English or French
Materials & Test:	Course book will be provided to each registered trainee. To ensure your success, we strongly recommend you read the book in preparation for your exam. The Multiple-Choice Exam is designed to test your level of food safety knowledge. In order to be certified, participants must achieve a minimum mark of (75%).
Examinees identification:	Examinees must present an acceptable form of identification before writing the exam. Only photo ID with signature is acceptable, including Driver's License, OHIP Card or Valid Passport. <u>"Examinees who do not provide acceptable identification cannot write the exam"</u> .
Registration & Payment:	<u>"Full payment must be received with registration in order to confirm workshop date and process course materials"</u> .



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Course Fees: **\$299.99/Person.** (Course book, Exam/ Answer sheet, Certificate, wallet card) plus shipping and Taxes.

Re-Test Fees: **75.00/Person.** (Exam/Answer sheet, Scantron, Certificate and Wallet card) plus shipping and taxes.

Terms & Conditions:

- Successful trainees will receive a nationally recognized certificate valid for five years.
- There are no refunds on this service if you cancel or not show up on the training date.
- We reserve the right to cancel or postpone any training workshop due to an emergency or insufficient number of trainees. In such case, you will be given an option to reschedule your training or request your original payment in full.

Course Overview

The ADVANCED.fst food safety certification course is based on the Canadian Food Retail and Food Services Regulations and Code, Health Canada and the Canadian Food Inspection Agency (CFIA). This comprehensive course covers crucial aspects of food safety and hygiene practices required for safe food handling and minimized risk.

Designed for experienced independent operators and managers in the food industry with little or no experience in quality management and food safety.

Course Syllabus

- ❖ Food Safety Culture
- ❖ Food Safety Essentials
- ❖ Food Safety Hazards
- ❖ Personal Hygiene
- ❖ Thermometers
- ❖ Purchasing and Receiving
- ❖ Storing Food Safely
- ❖ Keeping Food Safe during Preparation and Service (Part 1 & Part 2)



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Course Syllabus Cont:-

- ❖ Introducing the HACCP System
- ❖ Foundation Programs
- ❖ Adapting HACCP Principles to your Operation
- ❖ Facilities and Equipment
- ❖ Cleaning and Sanitizing
- ❖ Pest Management
- ❖ Regulatory Agencies and Inspections

Course Objectives

Upon completion of your training you should be able to:

- Recognize the challenges to food safety in your operations, types of contamination and how food becomes contaminated.
- Identify allergens, biological, chemical and physical hazards and how bacteria reproduce and factors needed for bacteria to grow.
- Identify sources of chemical and physical hazards and distinguish between viruses, parasites and toxins.
- Know why it is important to keep foods out of the temperature danger zone and the link between personal hygiene and foodborne illness.
- Set up purchasing and receiving standards and procedures and choose reliable supplier
- Identify when to use food thermometers and how to care and calibrate a thermometer.
- Manage a HACCP system and Verify that your system is working, set up critical control points (CCPs) Take corrective actions.
- Understand the need for a Crisis Management strategy and take steps to implementing one.
- Use the different types of storage facilities appropriately, store foods safely.
- Understand the basic food safety needs of fast food service, full service and institutional service operations.
- Organize, implement and monitor a cleaning program, train employees to safely handle cleaning supplies.
- Well-designed food service premises, select proper equipment, utilities, lighting and ventilation. Set up an integrated pest management (IPM) program
- Understand the roles of federal, provincial /territorial and municipal regulatory agencies, and how to work well with public health inspector.