

L3 Supervising Food Safety Training Course with Boecker®

The department of Nutrition and Food Sciences, AUB, is collaborating with Boecker® to provide a high level Food Safety training course in ***Supervising Food Safety***, to students of the Faculty of Agricultural and Food Sciences (FAFS). The training program will cover microbiology, general food hygiene, supervisory management, food spoilage and preservation (course outline is shown below).

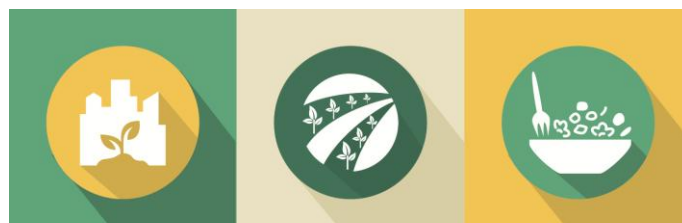
The training program will involve a 3-day training course that will take place on **June 1, 2 and 3, 2016** at the NFSC department for a fee of 300 USD. Students will receive a certificate upon the successful completion of this course.

Interested applicants should contact Ms. Reem Hamzeh at Hamzeh.reem@gmail.com before May 1, 2016. Places are limited.

Course outline:

The course will cover the following modules:

1. Introduction
2. Microbiology
3. Contamination Hazards
4. Food Poisoning
5. Personal Hygiene
6. Hazards and Controls
7. Food Spoilage and Preservation
8. Premises and Equipment
9. Cleaning and Disinfection
10. Pest Management
11. HACCP



Healthy Earth, Healthy Food, Healthy People