

FOOD SAFETY

Levels 1-2

Learners on this pathway learn the nature of the risks of food contamination and food fraud with a focus on prevention in the food manufacturing process, as well as an understanding of common national and international food safety standards. This pathway employs two levels covering one area of expertise through 18 courses. It will take learners 14 hours to complete this pathway.

Level 1 focuses on the variety of food contamination sources, the likely path by which contamination reaches food products, the concepts of food safety standards, the steps necessary to build a food safety culture in the production process, the definition of food fraud how it occurs and the appropriate use of personal protective equipment (PPE). Level 2 is concerned with the understanding of the classification and labeling of chemicals, the use of the Hazard Analysis and Critical Control Points (HACCP) and an understanding of traceability and the best practices to prevent food contamination.

Among the objectives for this pathway, learners will be able to:

- define what good manufacturing practices are and their significance to the safety of processed foods
- identify the most common food allergens and common allergic reactions
- list ways on how to avoid food contamination
- outline the concept and importance of labeling hazardous chemicals and substances
- identify the components of the Safe Qualify Food (SQF) Institute code

Total # of Modules: 18

Total Hours: 14



FOOD SAFETY

Level 1

- 1.1 Bloodborne Pathogen Awareness
- 1.2 Good Manufacturing Practices (GMP): Overview
- 1.3 Food Allergen Awareness
- 1.4 Food Contamination Prevention
- 1.5 Food Facility Defense
- 1.6 Food Safety Culture
- 1.7 Food Safety Standards: Overview
- 1.8 Food Fraud
- 1.5 Personal Protective Equipment (PPE)
- 1.6 Corrective and Preventive Action
- 1.7 Hazard Analysis and Critical Control Points (HACCP): Overview

Level 2

- 1.1 Globally Harmonized System (GHS) of Classification and Labeling of Chemicals: Introduction
- 1.3 Globally Harmonized System (GHS) of Classification and Labeling of Chemicals: Safety Data Sheets
- 1.5 Hazard Analysis and Critical Control Points (HACCP): Plan Fundamentals
- 1.7 SQF Fundamentals
- 1.8 British Retail Consortium Global Standards (BRCGS) Fundamentals
- 1.3 Traceability
- 1.8 HACCP Verification and Validation