



# Canadian Food Processors Institute

Food Processing Human Resources Council

## ONLINE COURSE PROFILE

**Title:** Food Spoilage and Food Safety

**Description:** This course describes how food spoilage occurs and the components of food safety. This knowledge is critical for a successful career in the food industry. Knowing what causes food spoilage, when food is bad, how to prevent economic loss due to food spoilage and learning about employee's role in keeping food safe is the most important skill to have when working with food. This course outlines the ways food spoil and how to manage food safety. The course is designed to help new food workers understand their role and responsibilities in the prevention and management of food spoilage and food safety.

**Who should attend?** This course is applicable to industry personnel in a food processing plant who are new to food processing or want to review food spoilage and food safety including: new hires, owners, supervisors, production personnel, etc.

**Duration:** 2.0 hours

**Learning Objectives:** At the end of this Food Spoilage and Food Safety course, the participants will have the knowledge and skills to be able to:

- Identify potential food safety risks in the workplace
- Support a company food safety culture
- Understand basic microbiology, and food hazards
- Identify the importance of a food safety management systems
- Identify the causes of and factors involved in managing food spoilage and food safety
- Understand allergens, food additives and nutrients, food processing aids, preservatives, shelf life information, product dating and labelling processes
- Monitor and verify procedures and records
- Control incoming products and ingredients, improve cleaning, reduce cross contamination, implement better storage practices, and monitor time and temperature controls
- Understand how production personnel can help to ensure food is unspoiled and safe

The goal of this training is to provide knowledge about food spoilage and food safety which will help client's successfully implement preventative strategies in their food processing industry.

**Major Topics:**

- Risks
- Hazards
- Microbiology
- Food Safety and Food Safety Management Systems
- Allergens and Food Additives
- Monitoring and Verification
- Personnel



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## **Evaluation Process**

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

## **Knowledge Evaluation**

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.