



INTERNATIONAL INSTITUTE OF GASTRONOMY

FOOD SAFETY AND HYGIENE

Course Description

This 12-day course focuses on the fundamentals of food safety, hygiene practices, and safe food handling, along with basic knife skills and cutting techniques in the second week. The course is divided into 6 units, with theory and practical sessions to build both foundational knowledge and hands-on experience.

Learning Outcomes

By the end of this course, participants will be able to:

- Understand food safety hazards and control measures.
- Implement personal hygiene and cleaning protocols.
- Safely handle, prepare, and store food to prevent contamination.
- Master basic knife skills and cutting techniques.
- Comply with food safety regulations and maintain proper documentation.

1

FUNDAMENTALS OF FOOD SAFETY AND HYGIENE

Learning Outcomes

Understand food safety
hazards and control
measures



2

PERSONAL HYGIENE AND FOOD HANDLING

Learning Outcomes

Implement personal
hygiene and cleaning
protocols

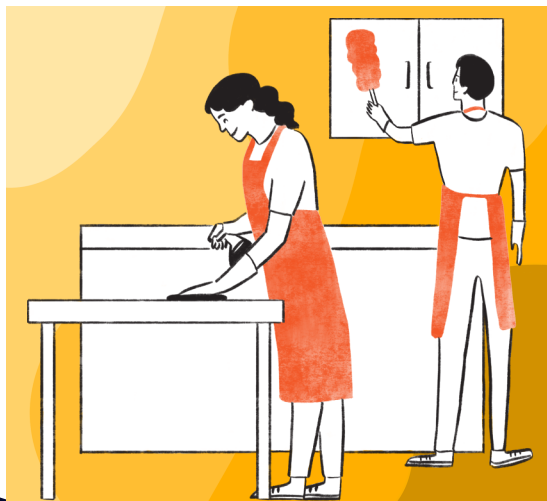


3

CLEANING, SANITIZATION AND PEST CONTROL

Learning Outcomes

Safely handle, prepare, and store food to prevent contamination



4

KNIFE SKILLS AND CUTTING TECHNIQUES

Learning Outcomes

Master basic knife skills and cutting techniques.



5

FOOD SAFETY AUDITS AND COMPLIANCE

Learning Outcomes

Comply with food safety regulations and maintain proper documentation.



EVALUATION AND CERTIFICATION

Participants who successfully complete the course and pass the final assessments will receive a Certificate in Food Safety and Hygiene, with a specialization in Knife Skills and Cutting Techniques.



INTERNATIONAL
INSTITUTE OF
GASTRONOMY