



Proposal for a training tool on food hygiene in the contract catering sector

**Plenary meeting
of the
Social Dialogue Sectoral Committee**

6 October 2009





Conclusions of the Working Group

The EU training tool should be:

- **Based on existing tools**
- **Flexible in order to be easily translated and adapted to national situations**
- **A basic tool designed for first level employees, not managers**
- **Produced electronically, not on paper**
- **Illustrated with photographs/drawings**





Proposal for the content of the training tool/1: setting the scene

- ***Glossary with definitions***
- ***General introduction presenting the training tool and explaining why hygiene matters and why the role of each employee is key (a chain is as strong as the weakest link)***





Proposal for the content of the training tool/2: the method

Chapter on HACCP:

- 1. Introduction to HACCP: what it is about/ a legal obligation which apply across the EU***
- 2. Food contamination : micro-biological, physical or chemical agents/how does it occur?***





Proposal for the content of the training tool/3: the risks

Chapter on micro-organisms:

- 1. The good ones and the bad ones***
- 2. How they appear and proliferate***
- 3. Food infection (salmonella) and food poisoning (toxin)***
- 4. Chapter on allergens***





Proposal for the content of the training tool/4: food safety

Chapter on personal hygiene:

- 1. Hand washing*
- 2. Nails*
- 3. Jewellery*
- 4. Hair*
- 5. Gloves and masks*
- 6. Corporal hygiene*
- 7. Clothes and shoes*
- 8. Wounds*
- 9. Illnesses*





Proposal for the content of the training tool/4: food safety

Chapter on safe food handling:

- 1. Receipt of merchandises*
- 2. Storage of food (FIFO&FEFO)*
- 3. Preparation of food*
- 4. Transport*
- 5. Food distribution (serving, leftovers)*
- 6. Tidying up and cleaning*
- 7. Washing-up*
- 8. Disinfection*
- 9. Pest control*





Proposal for the content of the training tool/5: food safety

Chapter on safe food handling:

- ***Customer care: how to get around with customers as far as food hygiene is concerned.***





Proposal for the content of the training tool/6: health and safety

Chapter on health and safety at work:

- 1. Prevention of accidents and injuries by following safety instructions***
- 2. Prevention of health problems by using the body in the best way***
- 3. How to react in case of fire, accident, injury***

