

HYGIENE REQUIREMENTS ON BOARD SHIPS



TARGET GROUP

Program is designed for ship's catering personnel, whose responsibilities include food preparation, serving and storage, including stock control.



OBJECTIVES OF THE COURSE

Those who successfully complete this course should be able to store food properly and observe good personal hygiene providing catering services on board.



COURSE CONTENTS

The course covers the following topics:

- International regulations;
- Ship's sanitary – epidemiologic environment;
- Food and products. Hazard Analysis and Critical Control Points;
- Hygiene in household systems;
- Hygiene in relation to the crew;
- Sanitary requirements for personal directly connected to the food.
- Infections and products;
- Organizing the food storage;

INCOME REQUIREMENTS



To be assigned on Hygiene requirements on board ships Training Course the participant should present national passport and Basic Safety Training Certificate.

APPROVAL



The course complies with all requirements of the Maritime Labour Convention Reg.3.2. The course is certified by Latvian Maritime Administration.

DURATION OF THE TRAINING COURSE



The duration of the Hygiene requirements on board ships Training Course is 1 working day.

TRAINING APPROACH AND EQUIPMENT



During training course theoretical lessons are given using PowerPoint presentations.



THE COURSE PROGRAM

DAY 1

- International regulations;
- Hygiene in household systems;
- Infections and products;
- Ship's sanitary – epidemiologic environment';
- Hygiene in relation to the crew;
- Organizing the food storage;
- Food and products. Hazard Analysis and Critical Control Points;
- Sanitary requirements for personal directly connected to the food;
- Final test