



Course Code: CATFOO

Course Name: Catering and Food Service Standards

Course Description: Implementation and Management of Catering and Food Service Standards

Course Summary (This course covers the following Catering and Food Service Standards content)

Development

- + Development
- + Catering and Food Service Development
- + Crossover Between Catering and Food Service and Food Retail Businesses
- + Catering and Food Service Standards for Vulnerable Populations
- + What is a Food Safety Management System?
- + Food Compliance Culture
- + Food Safety Supervisors
- + Labeling Standards
- + Key Definitions for Catering and Food Service Standards
- + About Catering and Food Service Standards
- + Classes of Catering and Food Service Businesses
- + Food Safety Management
- + Key Elements of Food Safety Programs for Catering and Food Service Businesses
- + Allergen Management
- + Packaging Standards

Documentation

- + Documentation

Implementation

- + Implementation
- + Need Help with Catering and Food Service Standards?

Monitoring

- + Monitoring

Corrective Action and Preventative Action

- + Corrective Action and Preventative Action

Verification

- + Verification

Validation

+ Validation

Skills and Knowledge

+ Skills and Knowledge

Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **Catering and Food Service Standards** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **Catering and Food Service Standards** within food safety and quality systems.
- + Basic knowledge competency for **Catering and Food Service Standards** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **Catering and Food Service Standards** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

Online Training Environment

Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366*768
- + Internet Speed - 2 Mbps

Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

Cost

+ Unlimited access from **\$9.90 USD** Per Training Participant per Year!

Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.