

TÉCNICO MANIPULADOR DE ALIMENTOS. FOOD HANDLER

HORAS: 57

In this training course, the students will acquire the necessary skills to master the properties of food and the factors that cause its modification due to the alteration or contamination of them. At the same time, you will know the concepts of food safety, the types of existing toxins and their modes of control.

In this course, students will master the general and specific rules of hygiene and will become aware of the importance of preventive measures in handling of food, both for the safety of consumers and for the environment.

OBJECTIVES: General objectives:

- Knowing the basic concepts about food safety.
- Mastering the properties of food and the factors that cause its modification due to the alteration or contamination of it.
- Acquiring good food handling practices at the professional and personal level.
- Obtaining the necessary knowledge to ensure the safety of food in each of the stages in the food chain

Specific objectives:

- Knowing the types of toxin infections as well as their effects, modes of appearance and control, etc. Mastering the mechanisms of food preservation.
- Learning the measures to prevent food contamination. Becoming aware of the importance of taking preventive measures in the moment of food handling.
- Acquiring the general and specific rules of hygiene in the handling of foods.

CONTENTS:

Learning unit 1. Food security Introduction

1. Food and food chain
 - 1.1. Production
 - 1.2. Food industry
 - 1.3. Commercialisation or sale
 - 1.4. Consumers
 2. Food security
 3. The food handler
 - 3.1. Obligations of the food handler
 - 3.2. Personal hygiene requirements
 - 3.3. Training
 - 3.4. Training accreditation
 4. History of food security
 5. Impact of food security
 - 5.1. Consequences of inadequate hygienic practices
 - 5.2. Advantages of correct hygienic practices
- Key points

Learning unit 2. Alteration and contamination of food

1. Alteration of food

Chemical causes 1.3.

Physical causes 1.2.

Biological causes

2. Contamination of food

2.1. Foodborne diseases

2.2. Most frequent causes of contamination

3. Chemical and physical contamination

4. Biological contamination

Factors that favour the development of microorganisms 4.2.

Why do microorganisms cause toxic infections?

5. Food preservation

Physical preservation methods 5.2.

Methods of preservation

Chemical preservation methods 5.3. Other

6. Basic measures in prevention

Key points

Learning unit 3. Correct practices of hygiene

1. Hygiene of the handler

Bad hygienic habits 1.2.

1.1. Good hygienic habits

2. Hygiene of premises, facilities and equipment

2.1. Cleaning and disinfection

2.2. Where, when and with what to clean

2.3. The responsibility for the cleaning and what to clean

2.4. Material and equipment used in cleaning

2.5. General cleaning recommendations

2.6. Factors that may affect a defective cleaning and disinfection

3. Pest control: anti-rat and fumigation

Anti-rat control 3.2.

3.1. Fumigation

4. Potable water control

Characteristics of the installation 4.2.

Verification procedure

Periodic checks 4.3.

5. Waste control

Good practices in waste management 5.2.

Environment

Food handling and the

6. Maintenance of facilities

7. Traceability and suppliers

7.1. Raw materials and suppliers

Learning unit 4. The self – control systems. The HACCP

1. General concepts

2. Structure of self-control systems

3. Legal requirements

Key points