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| title | Awareness and importance of food safety in the catering sector |
| category | Food hygiene and Food Safety Management in the catering sector |
| format | Animated cartoon (Video) |
| Workload | 0.5 hours |
| target groups | Owners, managers, employees of the food catering sector, students |
| Language | english |
| pre knowledge expected | None |
| learning outcomes | <p>After successful completion of the activity, the participants:</p> <ol style="list-style-type: none"> 1. are aware of the importance of food safety in the catering sector 2. are aware of the most frequent microorganisms that might be present in the food and represent a potential hazard for food safety 3. are aware of the damages that an incident of food safety in the catering setor can lead to 4. know the basic safe practices regarding to the safe temperature of foods 5. are able to apply the knowledge acquired |
| content | <ol style="list-style-type: none"> 1. Most frequent microorganisms that might be present in the food, showing the foods that can contain them and the symptoms associated 2. consequences that a food borne illness incidence can cause to the catering establishment 3. Food Temperature “Danger Zone” 4. Safe temperatures for foods 5. Safe practices regarding the temperature of foods while handling the food |
| access | The material will be accessable on the Food-STA training platform https://food-sta.eu |
| assessment | None |