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title	Safe use of gloves when handling, preparing and cooking foods
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	After successful completion of the activity, the participants: <ol style="list-style-type: none">1. Know and understand the importance of the safe use of gloves when handling, preparing and cooking foods2. Understand and are aware of the associated risks of unsafe use of gloves when handling, preparing and cooking foods3. Are able to apply the knowledge acquired when using gloves for handling, preparing and cooking foods
content	<ol style="list-style-type: none">1. Safe use of gloves when handling, preparing and cooking foods: Food cross contamination principles (basic)2. Risks associated to unsafe use of gloves when handling, preparing and cooking foods
access	The material will be accessible on the Food-STA training platform https://food-sta.eu
assessment	None