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title	Temperature requirements of food
category	Food hygiene and Food Safety Management in the catering sector
format	Flash presentation
workload	0.5 hours
target groups	Owners, managers, employees of the food catering sector
language	English
preknowledge expected	None
learning outcomes	After successful completion of the activity, the participants: <ol style="list-style-type: none"><li>1. are aware of the relation between temperature and growth of microorganisms</li><li>2. know the proper range of temperatures for hot/cold foods</li><li>3. know about the importance of regular temperature checks and how to document them.</li></ol>
content	<ul style="list-style-type: none"><li>• Performance of temperature monitoring and documentaton</li></ul>
access	The material will be accessable on the FooD-STA training platform <a href="https://food-sta.eu">https://food-sta.eu</a>
assessment	None