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title	Avoiding Cross Contamination
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, the participants 1. know what means cross contamination 2. are aware of most important measures to avoid crosscontamination like cleaning and disinfection, separation of food types and tools
content	<ul style="list-style-type: none"><li>different measures to minimize the hazard of cross contamination</li></ul>
access	The material will be accessible on the FooD-STA training platform <a href="https://food-sta.eu">https://food-sta.eu</a>
assessment	None