

Advanced Food Safety Training and Certification Course *Caribbean Public Health Agency and the Ministry of Health, Barbados*

November 16- 18, 2016.

BARBADOS

Agenda

Day One	
8.30 – 9.30	Opening, Registration, Introduction and Course Overview
9.30- 10.30	Providing Safe Food: Foodborne Illness and Food Safety (LI)
10.30- 11.00	<i>Coffee Break</i>
11.00-1.00	Forms of Contamination & Pathogens: Bacteria, Viruses, Parasites, Toxins (LI)
1.00-2.00	<i>Lunch</i>
	The Safe Food Handler (MI)
2.00-2.45	Foodborne outbreaks caused by food handlers
2.45-3.10	The Flow of Food: An Introduction (LI)
3.10-3.30	<i>Coffee Break</i>
3.30-4.30	The Flow of Food: Purchasing and Receiving Principles of food safety (MI)
Day Two	
9.00-9.15	<i>Questions</i>
9.15-10.00	The Flow of Food: Storage (MI)
10.00-10.30	<i>Coffee Break</i>
10.30-11.30	The Flow of Food: Preparation (LI)
11.30-12.30	The Flow of Food: Service (MI)
12.30- 1.30	<i>Lunch</i>
1.30-2.30	Food Safety Management Systems and HACCP (principle and design) (LI)
2.30- 3.15	Safe Facilities and Equipment (MI)
3.15-3.30	<i>Coffee Break</i>
3.30-4.30	Cleaning and Sanitizing (MI)
Day Three	
9.00-10.00	Review
10.00-10.20	<i>Coffee Break</i>
11.00- 1.00	Exam

Method: Lecture on topic, followed by review using multiple choice questions at end of each chapter

(LI): Dr. Lisa Indar (MI): Ms. Maria Ingram