



**Verminex**<sup>®</sup>, the largest Food Safety training provider in India, offers internationally accredited Food Safety training with immediate results. We've taken this comprehensive course and broken it down into several manageable modules which we believe will assist you to easily grasp each concept - from the fundamental to the most advanced aspects of the course. It really is a sure pathway to success.

### **INTERNATIONALLY RECOGNIZED AND CERTIFIED TRAININGS**

**Verminex**<sup>®</sup> Food Safety training courses result in an Official Certificate that is certified by the most famous international awarding bodies and are recognized Worldwide. The certificate is granted upon successful passing of a post-training examination, where applicable

Food Safety Courses are listed as below,

***LEVEL 1 AWARD IN FOOD SAFETY – PERSONAL HYGIENE***

***LEVEL 2 AWARD IN FOOD SAFETY – BASIC FOOD HYGIENE***

***LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY – INTERMEDIATE FOOD HYGIENE***

***LEVEL 4 AWARD IN MANAGING FOOD SAFETY – ADVANCED FOOD HYGIENE***

We pride ourselves on having friendly and experienced instructors who provide full weekday support and are ready to help with any of your queries. So, if you need help, just drop them an email and await a speedy response.

### **HACCP Training Courses**

Upon completion of their HACCP<sup>®</sup> course, attendees will understand how to perform all of the steps required to implement the HACCP standard.

**Who Should Attend this Training?**

Hygiene officers  
Quality assurance personnel  
Food handlers (key personnel)  
HACCP team members

If you work in the food industry you must do your part in making sure the food we eat is not contaminated with potentially harmful bacteria, parasites, viruses, toxins and chemicals. Food can become contaminated at any point during production, preparation and distribution. This course will explain how to work within the HACCP system and reduce the chance of your business adding to these

**Hazard Analysis and Critical Control Point (HACCP)** is an internationally recognized system for reducing the risk of safety hazards in food. A HACCP System requires that potential hazards are identified and controlled at specific points in the process.

HACCP Training Programs are listed as below.

### **HACCP TRAINING**

#### **LEVEL 2 HACCP – AWARD IN HACCP AWARENESS**

#### **LEVEL 3 HACCP – AWARD IN INTERMEDIATE HACCP**

#### **LEVEL 4 HACCP – AWARD IN ADVANCED HACCP**

**Vermindex®** HACCP courses are rich with exercises, case studies, hands-on applications, and audio-visual streaming to ensure all attendees understand the internationally recognized HACCP requirements, as well as their role in implementing these procedures at the workplace.

All of our HACCP Trainers are certified HACCP consultants who have applied the standards and written their own manuals. Our trainers design our courses to meet the specifications of your organization and your employees.

### **FOOD SAFETY COURSES SUB PAGE 1**

#### **LEVEL 1 AWARD IN FOOD SAFETY – PERSONAL HYGIENE**

### **Who Should Attend?**

This course is directed to front line janitors and stewarding, housekeeping personnel, waiters and food industry employees as well as personnel in need of proper personnel hygiene attention such as cleaners.

### **Course Objective**

To raise awareness of key Food Safety topics and provide employees with an introduction to food hygiene.

### **Course Content**

The course will cover topics including:

- An introduction to Food Safety
- Food Safety hazards and control
- Personal hygiene
- Pest control
- Cleaning and disinfecting
- Safe handling and storage of food

## **LEVEL 2 AWARD IN FOOD SAFETY – BASIC FOOD HYGIENE**

### **Who Should Attend?**

Anyone working in the catering, hospitality, or manufacturing industry to include food processing, hotels, restaurants, schools kitchens, and hospital kitchens. This basic food hygiene course provides attendees a foundation to enroll in Level 3 and Level 4 training courses mentioned below.

### **Course Objective**

To have a solid understanding of basic hygiene principles, regardless of language barriers and level of education.

### **Course Content**

The course will cover topics including:

- Microbial, physical, chemical and allergenic hazards and controls
- Temperature controls and Food Safety management
- Food poisoning and control
- Basics of personal hygiene
- Procedure for proper cleaning and disinfection
- Pest control

## **FOOD SAFETY COURSES SUB PAGE 2**

### **LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY – INTERMEDIATE FOOD HYGIENE**

#### **Who Should Attend?**

This Food Safety qualification is ideal for owners, directors, team leaders, managers, or line managers in the catering, hospitality, or manufacturing industry.

#### **Course Objective**

To protect clients, brand reputation, and profitability by helping supervisors understand their role in training staff and implementing excellent hygiene practices.

#### **Course Content**

The course will cover topics including:

- Microbial, physical, chemical and allergenic hazards and controls
- Food poisoning and control
- Procedure for proper cleaning and disinfection
- Supervisory management
- HACCP related points

### **LEVEL 4 AWARD IN MANAGING FOOD SAFETY – ADVANCED FOOD HYGIENE**

#### **Who Should Attend?**

This Food Safety qualification is intended for employees currently working in the catering, hospitality, or manufacturing industry who are likely to have management responsibilities for an operational team. This training is made for senior staff, food hygiene trainers, head chefs, food course designers, executive chefs, internal auditors, etc.

#### **Course Objective**

To help supervisors and business owners understand the importance of applying and monitoring the correct Food Safety practices while complying with Food Safety legislation.

## **Course Content**

This Food Safety training course covers the subject of in-depth Food Safety to ensure attendees have absolute knowledge to:

Identify Hazards and Controls

Develop, implement, and monitor Food Safety procedures and management systems

Improve the standards and safety of their organization

Interpret the requirements of food legislation, and ensure their staff understands their role in Food Safety and hygiene

## **HACCP TRAINING SUB PAGE 1**

### **HACCP Training Courses**

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized system for reducing the risk of safety hazards in food. A HACCP System requires that potential hazards are identified and controlled at specific points in the process.

### **Who Should Attend this Training?**

Hygiene officers

Quality assurance personnel

Food handlers (key personnel)

HACCP team members

### **LEVEL 2 HACCP – AWARD IN HACCP AWARENESS**

This course provides all food handlers, operatives, and employees with a basic understanding of HACCP theory and practical application. It's ideal for those employees working in food manufacturing, catering or retail, as well as those who work indirectly with food (i.e., food packaging and delivery).

### **Course attendees will learn the following:**

The importance of Food Safety

The role and benefits of HACCP

The 7 principles of HACCP

Legal obligations of HACCP

The basic principles and practical application of HACCP  
Identification of critical control points  
Monitoring procedures

### **LEVEL 3 HACCP – AWARD IN INTERMEDIATE HACCP**

This HACCP qualification is designed for all individuals accountable for the development and maintenance of HACCP systems in manufacturing, processing, catering, and retail food organizations (i.e., owners, managers, supervisors, food technologists, quality controllers, operations managers, production managers, HACCP team members, etc.).

The aim of this course is to teach the principles of HACCP, and their application to Food Safety. Upon completion of the course, learners will be able to successfully implement HACCP and improve standards and compliance with legislative requirements within their own organization.

### **HACCP TRAINING SUB PAGE 2**

#### **Course attendees will learn the following:**

The role of HACCP within their industry  
Legal obligations of HACCP  
The principles and practical application of HACCP  
Hazard analysis methodology  
The 7 principles of HACCP  
Identification of critical control points  
Monitoring procedures  
Verification of HACCP system  
Management of HACCP system

### **LEVEL 4 HACCP – AWARD IN ADVANCED HACCP**

Ideal for those individuals working at a management level, and for quality assurance staff or members of a HACCP team, the Level 4 HACCP training course is recommended for those employees who hold the Level 3 Award in HACCP for Food Manufacturing, or an equivalent qualification, and possess a solid understanding of their industry sector.

This extended course provides the skills necessary to support the implementation of a HACCP system, to critically evaluate HACCP plans, and to understand the importance of having an effective HACCP system in place. Additionally, attendees will gain an understanding as to how systems should be applied within their organization.

**Course attendees will learn:**

Principles of HACCP management for food manufacturing

The importance of HACCP-based Food Safety management procedures within their organization

How to manage and implement HACCP-based Food Safety management procedures

How to develop and evaluate HACCP-based Food Safety management procedures