

Food Handler Training Course 20 hs

The main objective of this course is to provide food handlers working in Spain with the essential knowledge and practical skills required to handle food safely and hygienically. Participants will learn how to identify the main food safety hazards, prevent contamination and foodborne illness, maintain appropriate personal hygiene, control food storage and temperatures, and apply correct cleaning and disinfection procedures.

The course also aims to help participants understand the basic principles of HACCP (Hazard Analysis and Critical Control Points), traceability and good hygiene practices, as well as the main responsibilities of food handlers and food businesses under the food safety regulations applicable in Spain. By the end of the course, participants should be able to apply safe food-handling practices effectively in their daily work.

Module 1. Food Safety and Hygiene

1

Food safety and food hygiene.

2

Responsibilities of food handlers.

3

Types of food contamination.

4

Foodborne illnesses and their prevention.

5

Main microorganisms and food-related hazards.

6

High-risk foods and vulnerable consumers.

Module 2. Personal Hygiene and Safe Food Handling

-  Personal hygiene for food handlers.
-  Correct handwashing.
-  Work clothing and personal habits.
-  Health and illness of food handlers.
-  Prevention of cross-contamination.
-  Safe handling of raw and cooked foods.
-  Good hygiene practices in the workplace.

Module 3. Food Storage, Temperature Control and Cleaning



Receiving and storing food safely.



Refrigeration and freezing.



Temperature control and the cold chain.



Safe cooking, cooling, reheating and thawing.



Cleaning and disinfection.



Waste management.



Pest prevention and control.

Module 4. HACCP and Food Safety Regulations in Spain

HACCP Principles

- Basic principles of HACCP.
- Food safety hazards and control measures.
- Critical Control Points.
- Good hygiene practices and prerequisite programmes.
- Food traceability and labelling.

Regulations & Compliance

- Responsibilities of food businesses and food handlers.
- Basic food safety legislation applicable in Spain.
- Food handler training requirements in Spain.
- Food safety inspections and compliance.

Annex A. Basic Food Safety Glossary – English / Spanish

Annex A. Basic Food Safety Glossary – English / Spanish

Annex B. Food Storage and Temperature Quick Reference Guide

Annex B. Food Storage and Temperature Quick Reference Guide



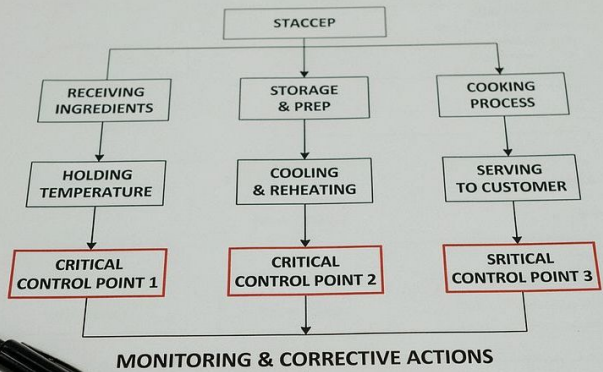
Annex C. Personal Hygiene and Handwashing Checklist

Annex C. Personal Hygiene and Handwashing Checklist

Annex D. Cleaning and Disinfection Checklist

Annex D. Cleaning and Disinfection Checklist

HACCP FLOW CHART



Annex E. Basic HACCP Guide

Annex E. Basic HACCP Guide



Annex F. Food Safety Signs and Workplace Vocabulary – English / Spanish

Annex F. Food Safety Signs and Workplace Vocabulary – English / Spanish

Annex G. Food Safety Legislation and Official Resources in Spain

Annex G. Food Safety Legislation and Official Resources in Spain

