

Food Day Syllabus

Module 1: Introduction

Scope of food industry

Areas to cover

- Damage to food
- Damage to people
- Damage to environment

Facts and statistics

- Cost of food losses. Impact on business of food problems.
- Accidents and ill health
- Cost of breaches of environmental laws

Module 2: Food Protection

The problem – Contamination

- Definition and types of contamination
- Biological contamination
- Chemical contamination
- Physical contamination

Prevention of contamination

- Product safety
- Personal hygiene

Legislation

- Basic hygiene legislation
- Procedures
- Implications for HACCP systems.
- Implications for Quality Management Systems.

Module 3: Environmental Protection

Air

- Dusts, fumes and odours
- Materials handling and dusts. Asbestos.



- Fires on site. Materials likely to cause problems
- Emissions from equipment e.g. exhausts, LPG
- Effects of air pollution on health and environment.

Water

- Disposal of waste to watercourses and drains. Runoff water.
- Types of waste likely to end up in watercourses/drains.
- Effects of pollutants on marine life, sewage works water treatment.
- On site treatment works
- Legionella

Land

- Litter
- Contamination of land by solid and liquid wastes.
- Clean up costs.

Noise

- Sources.
- Statutory nuisance
- Good neighbour principle

Light

- Effects.
- Occurrence

Environmental Legislation

Control of waste on site

- Materials storage
- Materials disposal. Disposal options and special waste.
- Environment Agency.
- Implications for Environmental Management Systems

Module 4 : Health and Safety

Introduction

- Specific problems of food industry.
- Accident rates compared to other industries.
- Main causes of fatal, major and '3 day' accidents.
- Main occupational Health problems.

Specific Health and Safety issues (not covered in Core Day)