



SLBS...Making quality and standards our way of life.

Training Workshop

BASIC TRAINING IN FOOD SAFETY

Introduction

Food is essential for health and well being but may also be a cause of illness. Food-borne illness can have seriously damaging effects on individuals.

Education of food handlers in the basic principles of food hygiene is therefore critical as it constitutes an important measure in preventing food-borne illness. Prevention is better than cure.

Training Objective

To provide participants with the knowledge of the basic principles for the production of safe food in an effort to reduce the risk of food-borne illness.

Target Group

Food handlers

Format

The training includes PowerPoint presentations, discussions and group activities



Date, Time & Venue

Date to be determined in consultation with the organization

One - day training session - 9:00 a.m. - 4:00 p.m.

Either at the Saint Lucia Bureau of Standards (SLBS) OR at the organization's premises

Record of Participation

Certificates of participation will be issued.

Cost of Training

At SLBS - \$80.00 per person **inclusive** of snack and lunch

At client's premises - \$50.00 per person **exclusive** of snack and lunch

Minimum number of participants is **8**.

Registration

Registration forms are available for completion. For any additional information call: 453-0049, 456-0102 or 456-0546.