

Food Safety and Hygiene for Galley Staff – HACCP compliant



This Food Safety and Hygiene for Galley Staff online course is aimed at food handlers in catering and give learners a basic awareness of good hygiene and food safety issues

The Food Safety and Hygiene for Galley Staff online course is in accordance with [MLC 2006 regulation 3.2](#) of the ILO convention, HACCP compliant

TELL ME MORE ↓



Course Details

	Duration	1 hour
	Participation	Individually
	Type	Online or download
	Language	English
	Certificate	Certificate of Proficiency in Food Safety and Hygiene for Galley Staff
	Approved by	ECMT, The Netherlands

€ 39

SIGN UP →

GET PDF ↓



FOOD SAFETY AND HYGIENE FOR GALLEY STAFF

When you're catering for large groups, food safety cannot be ignored - unless you want dozens of sick guests!

Food safety is often defined as the safe practice of handling, preparing and storing food, but there's a little more involved.

According MLC 2006 regulation 3.2

[START THE TRAINING](#)

Course Content

- Introduction to Food Safety
- Personal Hygiene
- Food Safety Hazards and their Control
- Good Handling Practice
- Keeping the Workplace Clean and Hygienic
- Assessment (Test)

Certification:

- The Assessment consists of multiple-choice questions
- After passing the assessment, you will receive a download link for your certificate approved by Emergency Control – Maritime Training (ECMT). You are free to (re)print your certificate anytime. A signed and stamped original hard-copy by mail can be ordered (not included).