

Food Safety and Hygiene for Galley Staff






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.

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Course Details

	Duration	3 hours
	Participation	Individually
	Kind	Online / offline
	Language	English
	Certificate	Certificate of Proficiency in Food Safety and Hygiene for Galley Staff
	Approved by	Emergency Control – Maritime Training (ECMT)

Euro 40

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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).