



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 one day training includes PowerPoint presentations, discussions and group activities

Date, Time & Venue

Date: Wednesday June 28, 2017

Time: 9:00 a.m. - 4:30 p.m.

Venue: Saint Lucia Bureau of Standards (SLBS)

Record of Participation

Certificates of participation will be issued.

Cost: \$180.00 per participant

Deadline for payment June 16, 2017

Registration: must be done in advance

Call the SLBS at:

453-0049, 456-0102 or 456-0546.