

PROSKILLZ ACADEMY



FOOD SAFETY COURSE BROCHURE

Course Overview

Our Food handling and Safety course is essentially designed for individuals in catering or food business. Our Food Safety training provides knowledge and skills to prepare food in safe environments for healthy consumption. Learners understand the food handling, hygiene and safety management as well as the HACCP processes required for optimum food safety.

Topics

- Food safety hazards
- Legislation
- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment
- Personal hygiene

What you get

- ✓ The ProSkillz Academy Course Manual
- ✓ Industry Case Studies
- ✓ Instructor-led Classes from Experienced Tutor
- ✓ Certificate of Course Completion
- ✓ Refreshments

Course Delivery

Our course is a comprehensive 2-day workshop leading to issue of certificate. Also, case studies are discussed to aid practical application of Food Safety global best practices.

Delivery Option

Weekend | Weekday

2 Days 2 Days

Days & Time for Classes

	Training Days	Training Time
Weekday	Mon - Tues	10 AM - 4 PM daily
Weekend	Sat & Sun	Sat: 10AM – 4PM Sun: 12PM – 5PM

Location

Ikoyi, Lagos

Course Fee

Registration	Tuition
₦20,000	₦80,000

Enrolment Process

1. Pay the enrolment fee (₦20,000) at least 2 weeks before training starts or earlier.
2. Send your payment details to finance@proskillzacademy.org.
3. Visit www.proskillzacademy.com, click on “Enrol Now” tab and complete Registration form.
4. Upon confirmation of your enrolment an electronic receipt will be sent to your mail box.
5. Pay the tuition (₦80,000) on or before training starts
6. Tuition can be paid once or in instalments
7. Instalment should be done in 2 equal payments

Account Details

Account Name: Right Skillz Business Consulting

Account Number: 0099830952

Bank: Diamond Bank


Training Goals

- ❖ Understand in detail the importance of food safety by establishing and maintaining safe and healthy food handling practice
- ❖ Be able to identify food hazards & implement procedures to prevent risks of food contamination
- ❖ Understand how to design and maintain practices for good personal hygiene
- ❖ Be able to follow safe practices in food preparation areas to avoid accidents
- ❖ Understand how to apply safe food controls in a food preparation environment
- ❖ Be able to design and maintain an effective food contamination incident management system


Why choose ProSkillz Academy?

- ❖ As a trusted brand, we are known for our focus on quality teaching and ensuring YOU pass.
- ❖ We have the best tutors in the industry which is reflected in our international teaching standards.
- ❖ We provide pre, during and post course support for your convenience.
- ❖ All our training is practical because we use real industry case studies.
- ❖ As a learning centre, we have a significantly high pass rate.
- ❖ 93% of our participants come back to us for further training, and we provide value for money.
- ❖ Comfort of our delegates is very important to us which is reflected in quality of our high-class training venues.

Contact Us

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 Reach us via info@proskillzacademy.com

 Visit www.proskillzacademy.com