

Suggested Course Timing

The recommended length of course is 8 days. Trainers are free to make the time shorter or longer to fit local circumstances, provided that they present all the mandatory material. Trainers are recommended to make the course as informal as possible; this can be done by introducing group sessions, videos or discussion groups. Trainers will also have to include breaks for tea/coffee according to local custom.

Day 1

Module 1: Basic food and water microbiology

08.00-09.00	Introduction
09.00-10.00	The nature of micro-organisms and parasites
10.00-11.00	Microbiological ecology
11.00-12.00	Safety of potable water

Module 2: Foodborne pathogens

13.00-14.00	Infectious foodborne pathogens
14.00-15.00	Toxigenic foodborne pathogens

Evening reading: papers for "Morning vitamins" **(optional)**

Day 2

Module 3: Significance of foodborne disease

08.00-09.00	Morning vitamin discussions (optional)
09.00-11.00	The impact of diarrhoea on nutritional status Impact of foodborne diseases: health, social and economic implications
11.00-12.00	Group exercise: Discussion of food safety problems in participants' countries

Module 4: Hazards associated with chemical contamination in foods

13.00-14.00	Chemical hazards in foods
14.00-15.00	Allergens (may include optional video)
15.00-16.00	Group exercise: Incident summaries. Discussions of incidents described in the Manual: how can these kinds of incidents be prevented? (optional)

Day 3

Module 5: Factors affecting survival, growth and control of microorganisms

08.00-09.00	Morning vitamin discussions
09.00-10.00	Factors affecting survival and growth
10.00-11.00	Technologies to render and keep foods safe
11.00-12.00	Group exercise: Incident summaries. Discussions of incidents described in the Manual: how can these kinds of incidents be prevented? (optional)

Module 6: Epidemiology and prevention of foodborne disease

13.00-14.00	Distribution and occurrence of foodborne illness
14.00-15.00	Factors contributing to foodborne illness
15.00-16.00	Strategies for preventing foodborne illness (optional)

Evening reading: papers for "Morning vitamins" (optional)

Day 4

Module 7: Potential local problems of foodborne disease

09.00-10.00	Street food
10.00-11.00	Locally relevant examples (optional)

Module 8: Food hygiene

11.00-12.00	Good Hygienic Practices (GHP)
13.00-14.00	GHP applied to food service establishments (optional)
14.00-15.00	Cleaning and disinfection

Day 5

Module 9: Application of the Hazard Analysis and Critical Control Point (HACCP) system

08.00-10.00	HACCP: the system and definitions Hazard Analysis and Critical Control Point determination HACCP: recapitulation and interactive exercise
10.00-10.45	Video: " <i>Food safe, food smart</i> "
10.45-12.00	HACCP exercise in class
13.00-14.00	preparation for HACCP exercise in the field (eg street food)
14.00-16.00	HACCP exercise in the field

Day 6

HACCP exercise in the field (Street food)

Day 7

HACCP (continued)

08.00-12.00	Presentations of HACCP exercise in the field
13.00-14.00	Food safety in a large company: a lecture by a speaker from ICD (optional)
14.00-15.00	Preparation for the company visit (optional)
15.00-16.00	Module 10: biotechnology and food safety (optional)

Day 8

Other Optional topics

08.00-12.00	visit to a large scale food manufacturing company or service operation (preferably a factory belonging to an ICD member company)
14.00-15.30	Feedback from the field visit
15.30-16.00	Evaluation of the course and presentation of certificates