

# Hygiene and good professional practices

Ensure the safety and quality of your products through the “Hygiene and Good Professional Practices” training, essential for meeting the regulatory requirements of the bakery sector.

**100% online**  
**ESTIMATED DURATION : 2H**

## Training objectives

This training aims to provide a better understanding of good hygiene practices in the workplace through the following objectives:

- Explain the requirements of food safety regulations in order to understand the importance and impact of these regulations on a daily basis.
- Identify biological, physical, chemical and allergen risks in order to be more vigilant about one's practices and work environment.
- Explain the good hygiene practices related to personnel in order to apply them on a daily basis.
- Explain the good hygiene practices related to the work environment in order to apply them on a daily basis.

## WHO IS IT FOR?

- Production Team Leader
- Bakery Production Staff
- Industrial Production Operator
- Bakery, Pastry Shop or Hot Food Counter Sales Staff Manager
- Bakery, Pastry Shop or Hot Food Counter Salesperson

## PREREQUISITES

- No prerequisites required.

# Training programme

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## Part 1: Food Safety in Focus:

- Exploring the key food safety issues
- The rules governing the food industry
- How businesses comply with regulations
- The invisible world of microorganisms
- Physical, chemical and allergen hazards
- Identifying sources of contamination

## Part 3: Combating Sources of Environmental Contamination:

- Understanding the risks associated with the environment
- Preventive measures
- Cleaning
- Pest control

## Part 2: Combating Sources of Contamination from Personnel:

- Understanding the risks associated with personnel
- Professional workwear
- Handwashing
- Illnesses and wounds

# Key information about this training

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## ASSESSMENT METHODS

- A training programme consists of one or more courses (modules)
- For each course, a final quiz is available to assess learning outcomes (3 attempts allowed). By achieving a minimum score of 80% in the final assessment, you will successfully complete the course concerned
- Completing all the modules included in the training programme will confirm your attendance and participation in the training.

Do you have a disability? [Contact us](#) and we will support you throughout your training process. Most of our courses are available online. To access the course, you need an internet connection and a computer, tablet or mobile phone. For our practical training courses, a conversation to understand your needs will be necessary so that we can help us guide you toward the most suitable program.

## REQUIRED EQUIPMENT

- Be equipped with a mobile phone, tablet/computer and audio equipment (earphones/headphones).
- Have access to the internet/web and an email address.
- Have a means of taking notes and storing downloadable course materials.

## ACCESS TERMS AND TIMEFRAMES

- A simple setup process, with no administrative formalities: all you need to do is send us your employees' contact details and the selected programme.
- Access is activated within 48 hours, and each participant then has individual access to their 100% online training course for one month.
- A good practice guide is also provided to help you roll out the training programme across your teams.

## TEACHING METHODS

- The training takes place online, asynchronously, on an individual and personal basis via a training platform. It is interactive and includes text, image, audio and video resources, activities and quizzes to assess learning outcomes. You can take the courses in any order and repeat them as many times as necessary.
- Our training team will monitor your progress and remain available to support you throughout the training.