

Cook Chill Operations

Program Outline	<p>This course is suitable for supervisor who has the responsibility to monitor and record the Critical Control Points, within the cook chill system. It is the monitoring and accurate recording of time and temperature as the food is processed through to consumption that ensures cook chill food is safe. Ensure your staff understand the food safety principles that underpin a cook chill food safety system.</p>
Program Outcomes	<p>This food safety training session will highlight food safety hazards, risks and appropriate controls that are required in a cook chill food production system. A session on food microbiology will outline the various pathogens and range of necessary controls that are required in a large commercial catering kitchen where food is often cooked, chilled and stored to maximise time, efficiency and shelf life. The pathogenic (poisonous) bacteria that can challenge food safety in a cook chill system such as <i>Listeria</i>, <i>Clostridium perfringens</i>, <i>Bacillus cereus</i> will be highlighted. Critical limits for short life cook chill, sous vide and extended shelf life (cooking, chilling, storage and reheating, and hold/display storage) will be emphasised. The vital importance of time and temperature relationships in cooking, cooling and storage will be highlighted. Information to manage the safe food preparation, cooking, chilling, storage and rethermalisation and service of food will be provided.</p> <p>The prevention of recontamination and cross contamination will also be covered</p>
Program Content	<p>This non accredited course will cover:</p> <ul style="list-style-type: none"> • Simply explain what is a cook chill food service system • Identify relevant legislation and regulations, guidelines and standards, codes of practice and technical specifications relating to short life cook chill processing of foods • Identify and assess food safety hazards, particularly microbiological hazards and related control options for cook chill processes. • Name and outline the stages of operations in a cook chill food service system. • Identify operational procedures for each stage • Identify fundamental food safety operating procedures • Accept the responsibility for monitoring time and temperature Critical Control Points within a cook chill system • Prepare and cook food to safe industry standards and Standard Operating Procedures
Delivery Guide	<p>The content will be delivered in one day face to face training.</p> <p>This training will be delivered by an experienced Food Safety Auditor, who has manufactured product and audited cook chill facilities, and is familiar with the requirements of the various cook chill manufacturing processes. The seminar format will deliver information and resources aimed to assist participants to ensure adequate understanding of the necessary time and temperature controls for cook/chill food products that are distributed as chilled products with a defined shelf life, or reheated and served in food service</p> <p>Students will complete some assessment tasks in class. The successful completion of the program, and assessment tasks, will result in the each participant being issued a Certificate of Participation for attending the program. This is not an accredited training unit.</p>
Pre Requisites	<p>No prerequisites apply.</p>
RPL	<p>Please discuss any plans for RPL with a Correct Training Systems representative.</p>
Dates	<p>CTS conducts this course regularly – 9am-5pm Please check our website correcttraining.com.au</p> <p>Available at your worksite</p> <p>Various CBD venues – to be advised</p> <p>\$750 per person (GST exempt)</p> <p>Terms and conditions outlined on Correct Training Systems course registration form.</p> <p>Phone:1300 769 937 for bookings or further information</p>
Venue	
Cost	