

TRAINING Health & Safety at Work

- I. **Luxembourg regulations and institutions** : Regulatory basis, institutions
- II. **Risks** : Definition, Risk categories, Risk analyses
- III. **Prevention** : Definition, General principles , Employer-employee obligations
- IV. **On site** : Dangerous substances, Electric shocks, Burns, Falls & Slips, Injuries, Fire fighting, Lighting, Sound level, Ergonomics, Hygiene, Personal safety equipment , Signposting
- V. **Safety register** : Definition, Contents

TRAINING Hygiene and Food Safety

- I. **Food safety legislation and regulation** : Definition, Roots, Regulations
- II. **HACCP concept** : Definitions, Principles, Requirements
- III. **Possible hazards for consumer** : Physical, Chemical, Biological
- IV. **Microbiology basics** : Definitions, Reproduction, Impact, Characteristics, Examples
- V. **Pests** : Dangers, Fight, Characteristics
- VI. **Hygiene good practice** : Personnel hygiene, Transport, Delivery, Packaging, Unpacking, Temperature, Canned food, Egg products, Slicing, Cold dishes, Cooling, Freezing, Defrosting, Wrapping, Traceability, Sample dishes, Cleaning and Sanitation, Waste & Garbage bins