



Hygiene Basics
Basis der Hygiene
Bases de la higiene
Les bases de l'hygiène

Basic training in hygiene - a simple and easy to understand guide

Any establishment dealing with food (small or large hotel, restaurant, catering business, snack bar, etc) has a duty to respect the rules of cleanliness and food hygiene.

The only way to meet its responsibilities is to implement the right hygiene concept and to ensure training on an ongoing basis.

Definition of food hygiene

Food hygiene covers various important measures during the processing, storing, distribution and final preparation of food and is key to ensuring the food is safe and healthy consumption.

For this purpose, the following basic rules must be observed:

1. Pay attention to personal hygiene and cleanliness in the food preparation area
2. Separate raw food from cooked food and wastes
3. Heat food sufficiently
4. Store food at a safe temperature
5. Use clean water and good quality ingredients

Often, images speak louder than words. With this in mind, we produced, this 35 minute DVD.

Thanks to the collaboration of Belvoirpark hotel school Zürich, Gastrosuisse and food hygiene experts, who have helped in the production of this DVD.

The content of the DVD is simple, easy to understand and practical. It does not refer to any complicated legal procedures. There is a choice of four languages: English, French, German and Spanish.

Key hygiene and safety aspects covered are:

- microorganisms (i.e. bacteria, moulds, viruses, parasites)
- foreign materials (cleaning and disinfectant agents, residues from lubricants, pesticides, etc)
- foreign objects (metal, glass, wood, plastic, bone fragments)
- influence of light and heat
- personal hygiene and cleanliness

The work process and good practices are illustrated from the delivery of goods up to the service to the customer.

More information is available on www.slbvideo.ch, including the possibility to watch short pre-views of the various aspects covered.

This DVD should be of interest to trainers in professional training centres, hotel schools and all staff dealing with food in the hospitality industry.

Don't hesitate to take advantage of our offer : CHF 35.-- / € actual exchange rate, + shipping fees.

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