APTARUS™

APT-117: Food Safety - Manager

www.aptarus.com

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This online course provides an essential introduction to food safety for companies engaged in transportation of human and animal foods., it utilises the latest training techniques to ensure that information is understood and retained by your employees. The course covers the following topics.

> Food Safety Background

> Food Safety Basics

> Transport Refrigeration

> Refrigeration Units

> Transport Equipment Specification

> Good Loading Practices

> Good Hygiene Practices

> Monitoring and Traceability

Biological Hazard Prevention

Moisture Control

Water activity is a factor in growth rates of microorganisms, so controlling humidity can help to prevent the growth of harmful pathogens.

Modern refrigeration equipment can control humidity and thus prevent growth of microorganisms during transportation.

Humidity should also be controlled in areas where food products are stored prior to and after transportation.

Box Doors

Swing doors should be specified rather than roll-up doors, as they provide better insulation during transit.

Roll up doors loose 25% more heat than swing doors, and should only be used if ambient products are always stored in the rear compartment.
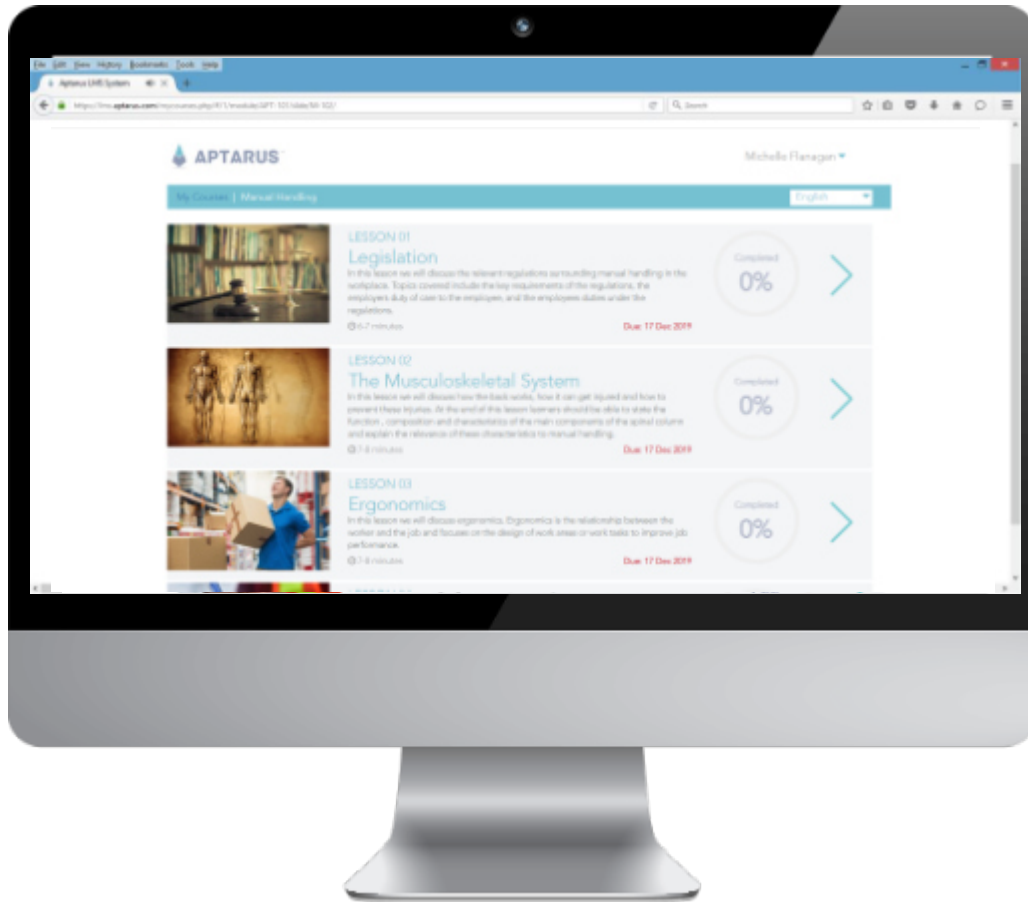

Dataloggers

Typical parameters logged by modern dataloggers include:

- Setpoint temperature

- Return air temperature

- Discharge air temperature

- TRU operating mode

- TRU alarm codes

COURSE FEATURES

User-friendly Lessons

The course content has been designed to be easy-to-follow, yet contains the key disciplines needed for fuel-efficient driving.

Mobile-Friendly

Train anywhere, anytime, with a system designed to support phones, tablets, or PCs.

Certification

Certify your drivers to improve morale and retention. Demonstrate your commitment to eco-friendly operations to your customers.
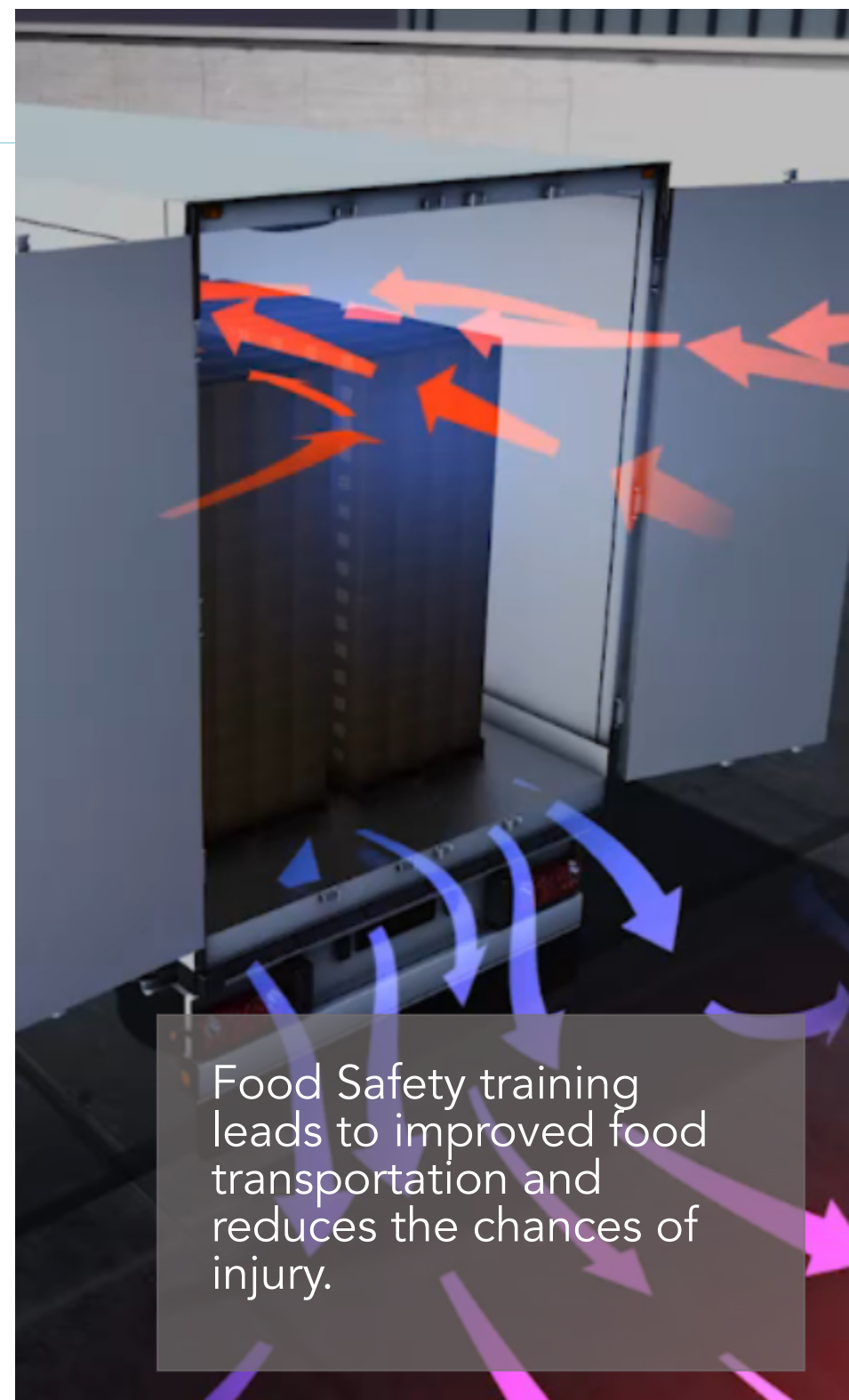
Training Record

Training records a driver, so you can completed.

COURSE BENEFITS

- ✓ Reduction in Spoiled Products

- ✓ Improved Loading Practices

- ✓ Improved Workplace Safety

- ✓ Improved Employee Morale

- ✓ Improved Hygiene Practices

- ✓ Reduced risk of Injuries

- ✓ Improved Monitoring

- ✓ Improved Job Performance

Food Safety training leads to improved food transportation and reduces the chances of injury.

Our online courses are available anytime, anywhere, on any device. Start improving your team today.

Regular training is the proven way to make a sustained improvement to your employee's skills. Online training with Aptarus is the best way to reach all your employees with effective training – for the smallest investment in time and money. Try it for yourself by visiting our web site and signing up for APT-109: Manual Handling

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