PRPs for Catering based on ISO/TS 22002-2:2013
Duration: 1 Day

Overview: The "PRPs for Catering based on ISO/TS 22002-2:2013" course is designed to equip catering professionals with the knowledge and skills required to implement and manage prerequisite programs (PRPs) specific to the catering industry. This course focuses on the essential hygiene and safety requirements outlined in the ISO/TS 22002-2:2013 standard, ensuring that food is prepared, handled, and served in a safe and sanitary environment. Participants will learn how to establish effective PRPs that address the unique challenges of catering operations, from food preparation and storage to transportation and service, thereby reducing the risk of foodborne illnesses and ensuring compliance with international food safety standards.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the key requirements of ISO/TS 22002-2:2013 for catering operations.
- Develop and implement PRPs tailored to the specific needs of catering services.
- Ensure a hygienic and safe environment for food preparation, storage, and service.
- Manage risks associated with food handling in catering operations.
- Comply with international food safety standards and best practices in catering.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.
- Train staff on the importance of hygiene and food safety practices in catering.

Course Content:

1. **Introduction to PRPs in Catering:**
   - Overview of ISO/TS 22002-2:2013 and its relevance to catering
   - Importance of PRPs in maintaining food safety in catering operations
2. **Site and Facility Requirements for Catering:**
   - Design and layout considerations for catering facilities
   - Maintenance of utilities, including water, energy, and ventilation
3. **Pest Control in Catering Operations:**
   - Development and implementation of pest control programs
   - Monitoring and prevention strategies specific to catering environments
4. **Cleaning and Sanitation in Catering:**
   - Establishing effective cleaning schedules and methods
   - Selecting and using appropriate cleaning agents in catering settings
5. **Personal Hygiene for Catering Staff:**
   - Hygiene and health requirements for catering personnel
6. Training staff on personal hygiene practices**Food Contamination Control:**
   - Preventing cross-contamination during food preparation and service
   - Managing allergens and other contamination risks in catering

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7. **Storage, Transportation, and Service of Food:**
    o Standards for safe storage and handling of food in catering
    o Ensuring food safety during transportation and service
8. **Waste Management in Catering:**
    o Proper disposal of waste in catering operations
    o Managing waste to prevent contamination and environmental impact
9. **Documentation and Record-Keeping:**
    o Maintaining accurate records of PRPs implementation in catering
    o Documentation required for audits and regulatory compliance
10. **PRPs Implementation and Monitoring:**
    o Practical steps for implementing PRPs in catering
    o Monitoring and verifying the effectiveness of PRPs

Who Should Attend? This course is ideal for:

- Catering managers, supervisors, and staff responsible for food safety.
- Individuals involved in food preparation, handling, and service in catering operations.
- Food safety officers and quality assurance personnel in catering services.
- Consultants and auditors specializing in food safety and hygiene for catering.
- Any personnel responsible for maintaining food safety standards in catering environments.

Assessment: Participants will be assessed through practical exercises, case studies, and a final examination. Successful candidates will receive a certificate of completion, recognizing their competency in implementing and managing PRPs in accordance with ISO/TS 22002-2:2013 standards.

Entry Requirements: Participants should have a basic understanding of food safety principles and prior experience in food handling or catering operations. It is recommended that participants have completed foundational food safety training.

Progression: After completing this course, participants may advance to further training, such as:

- HACCP (Hazard Analysis Critical Control Point) Implementation for Catering
- ISO 22000:2018 Food Safety Management Systems for Catering
- Internal Auditing for Catering Operations

Training Options:

- **Online:** Live virtual sessions
- **Onsite:** Tailored training conducted at your catering facility
- **Off-site:** Training held at an external venue, offering an immersive learning experience.
- **In-Person:** Direct engagement with experienced instructors

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