



SS668:2020 Cold Chain Management of Chilled and Frozen Food Awareness Training

This 1-day training enables you to understand, adopt and implement Cold Chain Management of Chilled and Frozen Food. The training has been developed in accordance with SS668:2020 Cold Chain Management of Chilled and Frozen Food and best industry practices.

DURATION

1 day

LANGUAGE

English

COURSE CODE

FS-11221

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Course Content

The syllabus focuses on:

- Part 1: General Requirements
- Part 2: Code of Practice for Meat
- Part 3: Code of Practice for Vegetables and Fruits
- Part 4: Code of Practice for Fish
- Part 5: Code of Practice for Chilled Table Eggs
- Temperature requirements for cold chain operations, cold room facilities and transportation
- Good harvesting practices for vegetables & fruits
- Good handling practices in packing room
- 5 types of pre-cooling methods used in vegetables cooling
- Post-harvest steps for meat, vegetables & fruits and fish production
- Microbiological criteria sample plan for imported meat
- Microbiological guidelines for chilled and frozen raw fish

Who Should Attend

- Appointed staff who are involved in handling chilled and frozen food in their day-to-day operation
- Key personnel who are responsible for maintaining and implementing cold chain management system
- Individuals who are keen to gain knowledge on cold chain management system

Method of Study

- Online Webinar with virtual interactive activities

Assessment

- Online Quiz upon completion of course

Certification

- Certificate of Attendance will be awarded for participants who are with 100% attendance

Learning Outcomes

By the end of this training, learners from SS668:2020 Cold Chain Management of Chilled and Frozen Food Awareness Training will be able to:

- Understand SS 668:2020 Part 1 to 5 clauses and requirements
- Develop cold chain management system by meeting SS668:2020 Cold Chain Management of Chilled and Frozen Food requirements
- Apply recommended temperature requirements for chilled and frozen food and storage facilities at workplace
- Adopt good harvesting practices for vegetables & fruits and good handling practices in packing room
- Practice post-harvest steps for meat, vegetables & fruits and fish production

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