



## Low temperature processing, including Sous Vide in the Catering industry & how to manage it safely workshop

**Wednesday 7<sup>th</sup> February 2018**

This workshop is aimed at Food Safety Consultants, Executive and Head Chefs, Catering Managers and anyone who might be interested and / or involved in the process of devising a Safe Method and / or HACCP.

The workshop will discuss what is meant by low temperature processing and how it can be done safely. It will look at some of the key hazardous micro-organisms that maybe encountered and how they can be controlled and explores the relevant documentation to demonstrate due diligence, including validation, monitoring and HACCPs.

The day will cover:

- What are low temperature and minimally processed foods and how can this be achieved?
- What physiological and organoleptic qualities can be obtained from such processing and why?
- Micro-organisms and toxins associated with such cooking or processing and storage.
- Suitable HACCP and Validation arrangements.
- Controls in respect of heating, cooling, regeneration and hot holding of foods as well as preparation, storage, shelf life and corrective actions; including monitoring and record keeping.
- Suitable chef training.
- And finally - what to expect when an inspector calls!

There will be delegate participation throughout the day.

Hosted at Hertsmere Borough Council, Civic Offices, Elstree Way, Borehamwood, Herts, WD6 1WA

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