

Food Safety, Hygiene and Packaging Procedures

Dec 08 – 09, 2025 Venue: PIM, Islamabad.

Rs. 31,000/=

Note: The Fee is Exclusive of GST.

Following Steps are to be taken to control hygiene and safety of the food to be delivered:

Equipment

- Ideal and clean Cooking Equipment
- Maintenance
- Use of utensils & washing
- Check list

Cooking Area / Kitchen

- Food residue
- Temperature controls
- Check list
- Designated personnel
- Check list

Product/ Food

- Appropriate Procurement
- Usage of meat / poultry or Vegetables
- Systematic Washing
- Food cooking temperatures
- Food Storage
- Check list

Packaging Products

- Procurement of packaging Material
- Storing and its temperatures
- Chillers and Freezers
- Transportation of Food
- Pest Control and Fumigation

Staff:

- Attitude
- Staff Medical
- Personal Hygiene
- Clean Hands
- Clean Uniform
- Polythene Cloves
- Video on Clean Hands

- Usage of gloves
- Lighting of the packaging area
- Opening and Closing of the work area

FOR DETAILS AND REGISTRATION

PIM, Islamabad: Plot No. 12-K, Sitara Market, Sector G-7 Markaz, Islamabad
Voice Dir: (+9251) 9252651 -2, E-Mail: pimisb@pim.com.pk