




Republic of the Philippines
Department of Education
Region VII, Central Visayas
DIVISION OF CITY SCHOOLS – TAGBILARAN
City of Tagbilaran



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DIVISION MEMORANDUM

To : To All Teaching and Non-Teaching Personnel

From :  **NERI C. OJASTRO, Ed.D. CESE**

Subject : **Food Safety Managerial Training**

Date : May 28, 2019

1. Attached is a letter from Advance School for International Hospitality Services, Inc., inviting all teaching and non-teaching personnel to attend a seminar in Food Safety Managerial Training (*Cookery, Food & Beverage Services, Bartending, Food Processing, and Bread and Pastry*) on Saturday, June 8, 2019 at Bohol Public School Teachers and Employees Association (BPSTEA) Bldg., Tagbilaran City.
2. A registration of P1,000.00 inclusive of lunch, AM and PM snacks, and Training Certificate is collected.
3. Participation to the seminar shall be on voluntary basis.
4. For more details, see the attached communication.



**ADVANCE SCHOOL
FOR INTERNATIONAL HOSPITALITY SERVICES, INC.**
Espuelas St. Ext., Poblacion III, Tagbilaran City, Bohol
(038) 510-0170 / 09212159586
advancehospitality5@gmail.com

May 16, 2019

DR. NERI C. OJASTRO, Ed. D., CESE
Assistant Schools Division Superintendent
OIC, Office of the Schools Division Superintendent
DEPED Tagbilaran City Division
Tagbilaran City, Bohol

DEPARTMENT OF EDUCATION
TAGBILARAN CITY SCHOOLS DIVISION
SDS OFFICE
RECEIVED

BY: [Signature] TIME: 9:28am
DATE: 5/16/19 GTR #: _____

Dear Dr. Ojastro:

Good day!

Advance School for International Hospitality Services, Inc. (ASIHSI) an Accredited Training and Assessment Center of Technical Education and Skills Development Authority (TESDA) at Espuelas St. Ext. Tagbilaran City, Bohol will conduct seminar in **FOOD SAFETY MANAGERIAL TRAINING (Cookery, Food and Beverage Services, Bartending, Food Processing, and Bread and Pastry)** on **June 8, 2019**. This seminar supports the R.A No. 10611 also known as **Food Safety Act of 2013, "AN ACT TO STRENGTHEN THE FOOD SAFETY REGULATORY SYSTEM IN THE COUNTRY TO PROTECT CONSUMER HEALTH AND FACILITATE MARKET ACCESS OF LOCAL FOODS AND FOOD PRODUCTS, AND FOR OTHER PURPOSES"**. Two (2) resource speakers on the said seminar, are well-versed, experienced, and eloquent in both teaching and industrial experiences relative to the topics.

The target participants are those working in the **Hospitality Industry and Teachers** who are handling **(Cookery, Food and Beverage Services, Bartending, Food Processing, and Bread and Pastry)**. The training will enable to maintain, enhance, and uphold consumer and customer's safety which plays the ultimate goal in Food and Beverage Production and Services. This will also benefit the teachers in properly shaping the students to becoming a better personnel in Food and Beverage Production/Services.

In connection to this, we would like to humbly request your good office to kindly disseminate the information to the rest of your teaching and non-teaching personnel.

For any questions and verifications, the undersigned would be very happy to receive a communication from your good office appertaining on this matter. You can contact me through the following: (038) 510-0170 / 09212159586; advancehospitality5@gmail.com.

Thank you and More Power.

Sincerely,

[Signature]
ALFIE D. MAHUMOT
President, ASIHSI
TESDA Accredited TVET Trainer/ Competency Assessor
Certified Food Safety Manager
Registered Food Safety Instructor & Examination Proctor

TRAINING PLAN

Training Title : Food Safety Managerial Seminar
 Venue : Bohol Public School Teachers and Employees Association, Inc.
 (BPSTEA Building)
 Date : June 08, 2019 Saturday (8am to 5pm)
 Rate : **Php1000.00** inclusive of Lunch, AM and PM snacks, and Training Certificate

MODULE TITLE	LEARNING OBJECTIVES	LECTURER
1. Importance of Food Safety	1. Food Safety Discipline 2. Understanding ISO 22000 3. Understanding HACCP 4. Understanding R.A No. 10611 known as Food Safety Act of 2013	ALFIE D. MAHUMOT, MSIT-Food Tech. (CAR) TESDA Bohol Technical Expert Certified Food Safety Manager Registered Food Safety Instructor/Proctor
2. Providing Safe Food	1. Recognize the importance of food safety 2. Understand how food becomes unsafe 3. Identify TCS food 4. Recognize the risk factors for foodborne illness 5. Understand important prevention measures for keeping food safe	ALFIE D. MAHUMOT, MSIT-Food Tech. (CAR) TESDA Bohol Technical Expert Certified Food Safety Manager Registered Food Safety Instructor/Proctor
3. Forms of Food Contamination	1. Biological, chemical, and physical contaminants and how to prevent them 2. How to prevent the deliberate contamination of food 3. How to respond to a foodborne-illness outbreak 4. Common food allergens and how to prevent reactions to them	ALFIE D. MAHUMOT, MSIT-Food Tech. (CAR) TESDA Bohol Technical Expert Certified Food Safety Manager Registered Food Safety Instructor/Proctor

<p>4. The Safe Food Handler</p>	<ol style="list-style-type: none"> 1. Avoiding personal behaviors that can contaminate food 2. Washing and caring for hands 3. Dressing for work and handling work clothes 4. Limiting where staff can eat, drink, smoke, and chew gum or tobacco 5. Preventing staff who may be carrying pathogens from working with or around food, or from working in the operation 	<p>ALFIE D. MAHUMOT, MSIT-Food Tech. (CAR) TESDA Bohol Technical Expert Certified Food Safety Manager Registered Food Safety Instructor/Proctor</p>
<p>5. Food Safety Management Systems</p>	<ol style="list-style-type: none"> 1. Food safety management systems 2. Active managerial control 3. Hazard Analysis Critical Control point (HACCP) 	<p>ALFIE D. MAHUMOT, MSIT-Food Tech. (CAR) TESDA Bohol Technical Expert Certified Food Safety Manager Registered Food Safety Instructor/Proctor</p>
<p>6. The Flow of Food: An Introduction</p>	<ol style="list-style-type: none"> 1. How to prevent cross-contamination 2. How to prevent time-temperature abuse 3. How to use the correct kinds of thermometers to take temperatures 	<p>MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor</p>
<p>7. The Flow of Food: Purchasing, Receiving, and Storage</p>	<ol style="list-style-type: none"> 1. Purchase food from approved, reputable suppliers 2. Use criteria to accept or reject food during receiving 3. Label and date food 4. Store food and nonfood items to prevent time-temperature abuse and contamination 	<p>MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor</p>
<p>8. The Flow of Food: Preparation</p>	<ol style="list-style-type: none"> 1. Prevent cross-contamination and time-temperature abuse 2. Thaw food correctly 3. Cook food to a minimum internal temperature 	<p>MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor</p>

	<ol style="list-style-type: none"> 4. Cool and reheat food to the correct temperature in the correct amount of time 	
9. The Flow of Food: Service	<ol style="list-style-type: none"> 1. Holding hot food 2. Holding cold food 3. Using time as a method of control for food 4. Preventing contamination in self-service areas and when serving food to customers 	MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor
10. Safe Facilities and Pest Management	<ol style="list-style-type: none"> 1. Pick materials and equipment that are safe for use in foodservice operations 2. Install and maintain equipment 3. Avoid food safety hazards caused by utilities 4. Maintain your facility 5. Handle emergencies 6. Prevent and control pests 	MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor
11. Cleaning and Sanitizing	<ol style="list-style-type: none"> 1. Different methods of sanitizing and how to make sure they are effective 2. How and when to clean and sanitize surfaces 3. How to wash items in a dishwasher or a three-compartment sink and then store them 4. How to use and store cleaning tools and supplies 5. How to develop a cleaning program 	MARIA DOLORES P. PAGLE, MBA(CAR) TVET Trainer/Competency Assessor

Prepared by:



ALFIE D. MAHUMOT

President, ASIHSI

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