

Title: Food safety for the passenger shipping industry

Title:

Training course for supervisors and managers



Purpose:

This course is designed to assist you in implementing food safety principles and HACCP audit techniques in accordance with the European standards and will provide examples of up-to-date, good practices.



Dates:

Tuesday 21 – Friday 24 October 2025

- **Day 1:** only self-paced session – Participants will have to complete the pre-test, view recorded videos, and complete self-paced exercises at the SHIPSAN e-learning platform.
- **Days 2-4:** combination of self-paced and live sessions. The live sessions will be held at 15:00 CEST (maximum 3 hours per day).



Trainers:

Members of the EU SHIPSAN scientific association



Who should attend?

- Managers and supervisors with duties related to public health and food and beverage operations on board passenger ships.
- In-house or contracted trainers responsible to deliver food safety training to crew members











Course content & objectives:

This course will provide an overview on food safety principles for supervisors and HACCP audit techniques. It will cover the European legislation requirements about food traceability and food information to consumers (i.e. potential allergens). Examples of non-conformities based on real inspection findings will be presented. Learning about findings from inspections conducted previously in ports in Europe will help participants to better implement the European Manual standards.

Learning objectives

- Demonstrate knowledge on the health and hygiene standards on ships, focusing on the European Manual for Hygiene Standards and Communicable Disease Surveillance on Passenger Ships. Click [here](#) to download the 2nd Edition of the European Manual.
- Better implement the principles of food hygiene and the HACCP principles.
- Develop or improve the instructions and guidance on HACCP principles in the department or areas you supervise/manage on board.
- Effectively supervise food handlers on all hygiene and food safety issues.
- Carry out food hygiene inspections and audits.
- Provide guidance and advice on the management of food hygiene in the passenger ship food operations.
- Demonstrate technical knowledge necessary for management of complex food production processes.
- Basic skills to build a working HACCP Plan

	Course methodology:	<p>This course will combine self-paced online learning (asynchronous) and online live streaming (synchronous) methods. The training approach of the course consists of:</p> <ul style="list-style-type: none"> • Lectures – instruction and theory on the subject matter • Online self-paced exercises – adapting theory • Case studies – use of scenarios to exercise problem solving • Questions and answers – updating skills and knowledge • Resources in the form of support documentation in an electronic format
	Assessment:	<p>At the beginning and at the end of the training course, there will be an assessment. It will include multiple choice and short answer questions covering the topics discussed in the course.</p> <p>Aim of the assessment: It is a tool to give a better idea of the trainees' learning progress.</p>
	Administrative Information:	<p>Training fees The cost for attendance for this course is 500 euros per participant.</p> <p>Cancellations and penalties policy: If you proceed to any cancellation 2 days before the start of the course (Sunday 19 October 2025) the fees will be returned but you will be charged with any bank transfer costs that may be incurred by the transaction. If you cancel after Sunday 19 October 2025, the penalty will be €100 plus any bank transfer costs that may be incurred by the transaction. We reserve the right to cancel the training event if minimum enrollments are not met. In which case, all course fees will be fully refunded.</p>
	Certification:	<p>A certificate of successful completion will be issued to participants who successfully pass (>=70%) the final assessment. You must attend all days and complete all modules and mandatory sessions in order to receive your certificate.</p>
	Materials required:	<p>This training course will require access to the internet to connect to the asynchronous E-learning platform and also to the live broadcasting sessions (broadcasting platform to be used: ZOOM).</p> <p>Basic requirements:</p> <ul style="list-style-type: none"> • PC, laptop, Mac, iPad or tablet • Web browser • Access permission to Vimeo service (https://vimeo.com/) for video viewing <p>Further information regarding access to the asynchronous e-learning platform and the on-line broadcasting platform will follow after payment confirmation.</p> <p><i>We do not accept any responsibility and will not be liable for any technical difficulties/problems from your side (e.g. poor internet connection, devices used not according to our specifications, hardware issues)</i></p>
<h2>ENROLMENT INFORMATION</h2>		
	Registration:	<p>Click on the following link to register online for the training course: https://forms.med.uth.gr/index.php/397633?lang=en</p> <p>Maximum number of trainees to be accepted for this course: 40</p> <p>Registration is on a first come, first served basis.</p>
	Registration deadline:	<p>13 October 2025</p>
	To get more information:	<p>For any further information please contact us via email training@shipsan.eu</p>