

College of tourism and hotel management (COTHM) workshop on molecular gastronomy & food styling , food safety and hygiene in Lahore



Food safety and hygiene are very important factors to reduce the risk of food poisoning and protect business's reputation. All over the world people are seriously affected every day by diseases that are caused by consuming unhygienic and unsafe food. Good food hygiene is all about controlling harmful bacteria, which can cause serious illness. The four main things to remember for good hygiene are, Cross-contamination, Cleaning, Chilling and cooking. These are known as the 4 Cs. They help prevent the most common food safety problems.

College of Tourism & Hotel Management (COTHM) organized a one day seminar on Food Safety and Hygiene. COTHM offers Capability Based, Non-Academic, Skill Concerned Certificate and

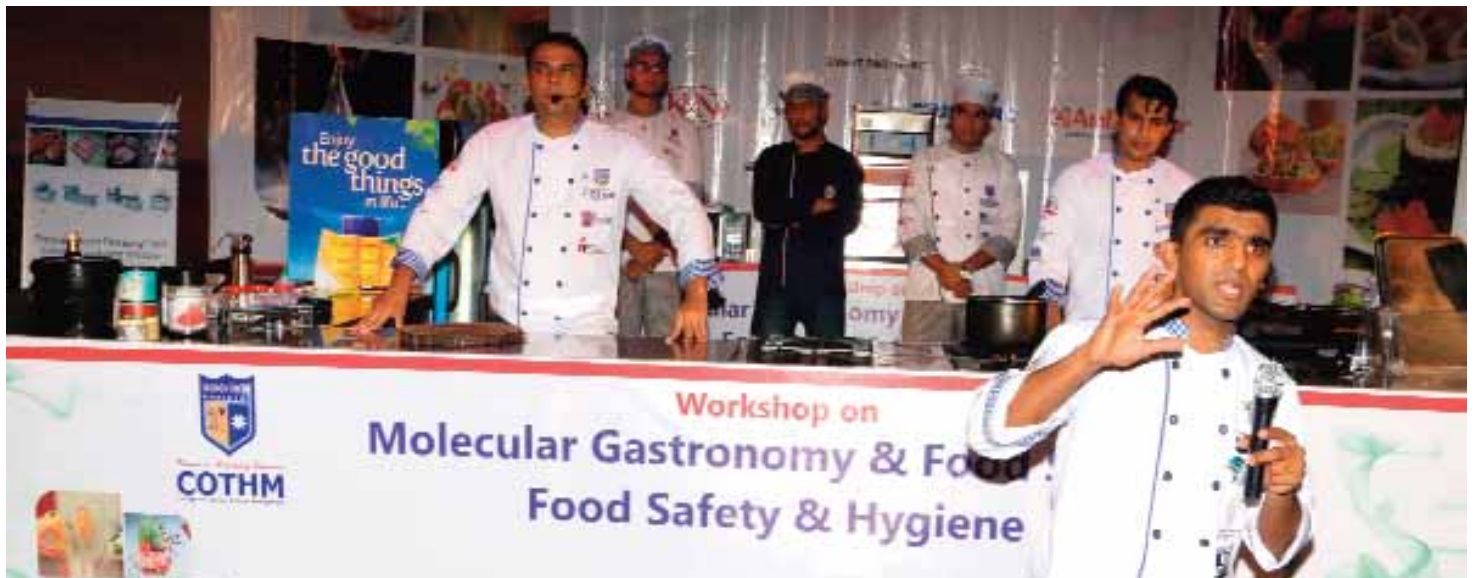
Diploma Courses which are extremely useful for ongoing professional education. They prepare future chefs who work in big hotels and restaurants in Pakistan and abroad.

COTHM organized a Workshop on Molecular Gastronomy & Food Styling & Seminar on Food Safety & Hygiene, a wonderful seminar attended by more than 350+ chefs, students and industry professionals.

Guest speakers Mr. Mukesh & Mr. Muhammad Raees came all the way from UAE to conduct the workshop & sharing with their wonderful & amazing knowledge. Among the guest speakers were Mr. Shiraz Ahmed, Mr. Masood Ali Khan & Mr. Ahmad Shafiq.

Mr. Muhammad Raees delivered a presentation on HACCP, a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

In order to create awareness not only about the food safety and hygiene, Mr. Shiraz Ahmed, MULTIVAC head of operations in Pakistan, also spoke on the benefits of vacuum and MAP packaging which are the need of the day keeping in view the current steps taken by food authorities in Pakistan for the safety and hygiene of food products.



MULTIVAC solutions help extend shelf life of food products, reduces the wastage and also reduces the risk of cross contamination.

“We hope this seminar would certainly create awareness not only about the food, but also about hygiene, sanitation and cleanliness at restaurants, food factories and cafes” MULTIVAC has the right solutions for hotels and catering industry, Mr.Ahmed Added.

It is very important that the hotels and catering companies should invest in the right solutions. MULTIVAC Baseline Chamber machines have the Hygiene Design and they can therefore also be used in production environments, which have the highest requirements for cleanliness and hygiene. The machine is designed for cleaning and disinfection with fluids. Easy-care materials and smooth surfaces ensure quick and simple cleaning.

MULTIVAC has been making vacuum packing machines for over 50 years, with high quality German vacuum packing equipment combined with comprehensive service and support network have helped ensure that MULTIVAC is the first choice of professional chefs throughout Pakistan (and around the world). ♦



Mr. Shiraz Ahmed, MULTIVAC head of operations in Pakistan

