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Food safety in food and beverages

Graham Foss As one of ANGEL's team of Technical Consultants. "Home." *Asset Guardian Solutions Limited*, 27 Mar. 2018,
www.assetguardian.com/safety-in-the-food-and-beverage-industry/.

This article talks about the safety in the food and beverage industry. In this industry, the workers need to be cautious and aware. There can be danger if something goes wrong for example, toxic chemicals, heavy machinery, and slippery surfaces. Also, workers need to make sure no outbreaks happen so that their customers are safe and that they keep their foods safe as well. In addition, in the food and beverage industry it is important that safety regulations and procedures are always followed. Workers need to always keep their machinery clean and foods should always be naturally produced so that it can be good for the environment and nutritional. Also, safety has more focus than ever before because the health of individuals always comes first because in the industry you want to make sure people don't start complaining about the foods and you want to make sure that your foods sell without any issues. Overall, as a leader you need to make sure everything runs smoothly and goes as planned.

PhD, Amy Proulx. "The New Food Phosphates." *Prepared Foods RSS*, Prepared Foods, 9 Sept. 2016, www.preparedfoods.com/articles/118707-the-new-food-phosphates.

This article explains the importance of clean labels and how food processors are redefining phosphate ingredients in their food products. Those ingredients are important as they are used in beverages and to maintain food safety. Customers want to make sure that they are getting the right ingredients although a clean label creates cost and challenges for food and beverage manufacturers. In certain products, phosphates on the labels might concern people but there are applications for phosphates that deliver nutritional benefits to customers that will help any questions customers generate. In addition, phosphate ingredients can create a nutritional facts panel which will result in healthy components rather than negative healthy components. Also, phosphate exposure is usually safe and plays an important role in human health. In addition, different phosphates will act differently but the overall key is to make sure that it is safe for humans and won't cause any harm.

Wisener, Lindsay. "Formulating Legal Cannabis Beverages." *Prepared Foods RSS*, Prepared Foods, 14 June 2019,
www.preparedfoods.com/articles/121745-formulating-legal-cannabis-beverages.

This article discusses the importance to maintain stability in developing a functional beverage with cannabis-based ingredients. In addition, it explains how when designing and developing functional beverages, it is not easy due to the effects the processing and packaging choices will have on the compounds in the product. When packaging products, you want the right pH levels because the right pH levels are needed for good health.

“How To Manage Food & Beverage Quality Regulations With A Food Management Safety System.” *Manufacturing.net*, 2 Aug. 2018, www.manufacturing.net/safety/article/13166373/how-to-manage-food-beverage-quality-regulations-with-a-food-management-safety-system.

This article explains how to properly manage a safety food system. In order to have a safe food system, companies should have a training program for all employees to go to so that they know how to keep food safe for customers. It is important that workers know how to keep the health of individuals healthy and know how to complete their work correctly. In addition, a key tool for improving safety and quality throughout the supply chain is a good food safety management system as stated in the article. The FSMS program helps manufacturers adapt to regulations for food quality and safety. In simple terms this program is a great way to ensure that manufacturers are doing their work in a safe manner and making sure that their goods are great for sale. Lastly, one area of the FSMS is improving the safety of imported foods and another is preventing food hazards.

Reflection:

Based on all the articles, the skills I will need in order to be a leader in the food and beverage industry are leadership skills, communication skills, problem solving skills, teamwork skills, organization skills, and customer service skills. Leadership skills are important because I need to be able to work with my team to solve any conflicts that occur, give orders and speak with customers clearly, make sure that staff members are trained properly, and reassemble with my team during heavy shifts. Customer service is important because as a food and beverage manager, you need to be friendly and keep all guests happy so that they keep going back to the store. To add on, having problem solving skills will help me handle conflicts between staff members because I will be able to come up with efficient solutions. In order to develop all these amazing skills, I will need to overcome any fears I have, set goals for myself, seek feedback for any of the weaknesses I have, and most importantly, work hard, focus, and never give up.

References list:

Graham Foss As one of ANGEL's team of Technical Consultants. "Home." *Asset Guardian Solutions Limited*, 27 Mar. 2018, www.assetguardian.com/safety-in-the-food-and-beverage-industry/.

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