

# FOOD SAFETY AND HYGIENE



Food hygiene and safety refers to the many practices needed to safeguard the quality of food from production, handling to consumption and food, with strong emphasis on keeping the food free from all possible contaminants. The prime purpose of the course is to enlighten and introduce participants on the nature of food and the consequences attached to its mishandling.

## Learning Objectives

- Understand safe food hygiene processes
- Appreciate the importance of HACCP in food handling
- Gain insight into kitchen organization and work practice
- Understand the nature of food-borne illness, food spoilage and food poisoning
- Describe the correct environment for the preparation, use and storage of food commodities

## Who should attend?

This module is specifically designed for anyone who working or have experience in a food related occupation.

## Modes of delivery

The module shall be delivered by way of:

- Lectures
- Group presentations
- Case studies
- Assignments

*Each training group will have their training resources tailor made to meet their specific training requirements. The delivery method will be adjusted accordingly.*