

COURSE SUMMARY

Basic Food Handling

...bridge to a better product

INTRODUCTION

This course was developed by the Food Safety & Quality Division, MOH for delivery to all food handlers involved in all aspects of the preparation, storage and serving of food.

OBJECTIVES

- 🍷 Aims to provide food handlers with the skills and knowledge they need to handle food safely and ensure that it remains safe to eat
- 🍷 The food handler will identify what a foodborne illness is and its causes
- 🍷 The food handler will promote proper personal hygiene practices while working in a food handler capacity
- 🍷 The food handler will be able to minimize / prevent cross-contamination within a food establishment

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Discuss the importance of food handling training
- 🍷 Be more alert with regards to personal, equipment and premise hygiene
- 🍷 Know about proper and hygienic food handling techniques

TARGET PARTICIPANTS

- 🍷 All food handlers, as defined in the Food Hygiene Regulations (2009)

COURSE LEVEL

Basic

COURSE DURATION

4 Hours



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COURSE FEE

RM 53 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Food Hygiene
 - Personal Hygiene
 - Equipment and Premise Hygiene
 - Pest Control
 - Waste Disposal
- 🍷 Food Safety
 - Selection of Raw Materials
 - Proper Storage of Food
 - Cross-contamination
 - Preparation of food
 - Food Packaging, Serving and Transportation
- 🍷 Potential Causes of Food Poisoning



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