

SC011 Health and Safety - Food Handling and HACCP (Category B)

Course Outline:

Category B Training in food hygiene is in line with Legal Notice 178 of 2001 aimed at food handlers. These include food production and processing, catering and retailing, and all those who at some point come into contact with food. Attendees shall undergo an examination at the end of the training to be eligible for the category B certificate

This course is mainly targeted at those who work in the food industry such as hotels, catering establishments, supermarkets etc. The aim is to understand the requirements of workers' hygiene that affects when processing food.

Who May Apply?

Chefs
Delivery Men
Waiters
Supervisors
Management
Employees
Storekeepers
Anyone that handles Food

Learning Objectives:

- Introduction to food safety and hygiene
- Hazards in Food
- Biological Hazards with emphasis on bacteria
 - Bacterial Growth Requirements
 - Temperature Danger Zone
 - Most common types of Bacteria
 - Food Poisonings
- Chemical Hazards including allergens
- Physical Hazards
- Premises Requirements
- Documentation Requirements
- Pest Control
- Personal Hygiene
- Cooking, Hot holding and thawing
- Traceability
- HACCP
- Food Information to consumers
- FAQ's

Course Structure:

8 hours of Theory
No Practical

Certification:

An attendance certificate will be given to all attendees.

This does not have an expiry date however we suggest that a refresher course is taken to keep up-to-date with any changes mainly regarding regulations and practical guidelines.