

(Wednesday)

13.*JAN*.2021 9.00*AM* - 5.00*PM*



FEES | EARLY BIRD RM400 RM350 valid until 03°:01.2021

CPD POINT HRDF CLAIMABLE

FOOD AND *KITCHEN*

HYGIENE Part 1Best Practices

This course is designed to introduce the basic principles of food safety and hygiene to anyone who is working in an environment where food is prepared of stored. This course illustrates on the basic principles of food preparation. Limited integration of HACCP standards and the best practices in kitchen to maintain food safety and infection prevention in kitchen.

Who should *Kitchen staff/helper Chef/ Cooks F&B staffs F&B Supervisors Anyone dealing with F&B

Course Outline

- 1. An introduction to food safety and Hygiene why food safety is important
- 2. Basic organisms that causes foodborne illness basic knowledge on which bacteria cause infection
- 3. The effect of foodborne illness- looking at what foodborne illnesses are and how they may impact an organisation personally and legal responsibility
- 4. Hazards and Contamination-How food becomes contaminated, exploring food safety hazards and hygiene risks and how they arise or how they may be prevented and controlled.
- 5. Personal Hygiene this section looks at why personal hygiene is so important when working with food hygiene in catering. From hand washing, health, first aid, protective clothing and appearance.
- 6. Food Preservation, Food Storage and Temperature Control How to control contamination through safe temperatures and storage
- 7. Hygienic Premises and Equipment this section looks at what part the premises and equipment design play in maintaining hygienic, pest-free conditions for food caterers.



SCAN ME

Payment mode: Cash / Cheque / Credit @ Debit Card LO (Government only) Bank detail

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Registration Link: https://forms.gle/zE3vLKrLQReXKZ8o8)

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