



Course Name: Food Safety

Module 1 : Food Hygiene and Safety

- Food Safety Definition
- Food Safety Rules
- Food Hazard & Control Measures
- Food Refrigeration
- Food Handlers Personal Hygiene
- Cleaning and Disinfection
- Best Practice of Food Safety
- Learning Outcomes

Assessment for Module 1

Module 2 : Food Safety Management System

- Food Safety
- Supervision of Food Safety
- Food Safety Legislation
- Food Safety Management System
- Food Safety Management Tools
- Microbiology

Assessment for Module 2



Module 3 : Food Spoilage and Preservation

- Food Poisoning (Bacterial) and Food-Borne Illness
- Food Poisoning (Non-Bacterial)
- Personal Hygiene
- Food and Temperature Control
- Checking, Verifying and Recording Temperature
- Food Spoilage and Preservation
- Food Premises and Equipment: The Design and Construction
- Waste Disposal, Cleaning and Disinfection

Assessment for Module 3

Module 4 : Maintaining Food Safety and Hygiene

- Pest Management
- Food Safety Training for the Staff
- Food Hygiene and Safety: Legislation
- Bacteria and Microbiological Hazards
- Physical, Chemical and Allergenic Hazards
- Food Storage
- Display and Service for Maintaining Food Safety and Hygiene

Assessment for Module 4

Interaction with Subject Matter Expert

Certification