



Course: **A Professional Certificate in Food Safety (Hygiene) Management**

Guided Learning Hours: **24 hours**

Pre-requisite: **None**

Abstract

This course will provide learners with an understanding of processes required to produce safe food. Learners will develop skills to manage activities to achieve safe food production. Emphasis will be placed on food safety and its importance to the hospitality industry and its customers.

Learners will gain knowledge on the principles of food hygiene, in addition to causes of food poisoning, contamination and spoilage. Application of this course will allow learners to recognize the importance of hygienic processes needed in safe food production.

Target Audience

This course is designed for small business caterers and persons interested in the hospitality and events management industry.

Learning outcomes

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

1. Understand causes of contamination and food-borne illness
2. Identify processes that may prevent food spoilage and preserve food quality
3. Apply effective prevention systems in the control of food contamination

Course Content

1. Understand causes of contamination and food-borne illness

- Understanding of main bacteria – toxins, growth conditions, characteristics, incubation and onset times of illness.
- Discussions of physical contamination; methods to prevent and control physical contamination.
- Understanding the causes, symptoms and duration of food poisoning.
- Understanding the differences between food-borne infection and food poisoning; agents of food-borne illness and prevention methods.
- Discussions on the foods that is most likely to cause food poisoning.

2. Identify processes that may prevent food spoilage and preserve food quality

- Causes of food spoilage – bacteria, yeast, molds etc
- Methods of food preservation
- Processes to prolong shelf life.

3. Apply effective prevention systems in the control of food contamination

- Temperature control
- Methods and types of storage, stock rotation
- Understanding legislation related to personal hygiene, protective clothing, cross contamination.
- Understanding the methods of cleaning and disinfection – cleaning materials, design, and implementation and monitoring of cleaning schedules.
- Discussion of the types of pests in food establishments – methods of entry, signs of infestation, prevention, control and monitoring.

Essential Learning Resources:

N/A

Textbooks and Manuals

N/A (Handouts provided by lecturer)