



MALTA UNIVERSITY CONSULTING

FOOD SAFETY ESSENTIAL COURSES FOR FOOD HANDLERS

AIM AND CONTENTS OF THE COURSES

This course has been designed as a reaction to the Food Safety Act 2002 and is intended for all those who work within the catering and food preparation industry. The course would provide information about the principles governing food handling & microbiological aspect both to new comers and those already working in the field.

By the end of the course, participants should have:

1. Gained an understanding of the principles of safe food preparation, handling & presentation
2. Enough knowledge to maintain quality assurance of their food product
3. An understanding of their obligations & responsibilities as listed in the Food Safety Act

List of Topics

- Food Poisoning Bacteria
- How Bacteria act to cause Food borne illness, Microbiological Safety & Food Preservation
- Hygiene Control: Personal Hygiene, Design and Layout of Food Preparation Area
- Pest Control, Cleaning and Disinfection
- Food Hygiene & the Food Safety Act 2002, Hygiene Systems (HACCP)
- Animal Bi-products (ABP) & EC Regulations 1774 of 2002
- Revision & Assessment

THE LECTURERS

The courses and tutors have been approved by the Department of Health & Certificates issued are in accordance with LN178 of 2001

CERTIFICATE

Participants will be awarded a Certificate of Attendance issued by Malta University Consulting Limited.

CONTACT INFORMATION

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