

## Applying for this Course:

To apply for this course you should be 16 years of age or older and hold a MQF Level 1 qualification in Mathematics and English or successfully completed a VET Award in Employability Skills. If you do not have these qualifications but possess other qualifications or relevant experience, kindly contact us on [qa.jobsplus@gov.mt](mailto:qa.jobsplus@gov.mt), stating your ID card number, attaching copies of your qualifications and a copy of your CV highlighting your work experience. Alternatively, you can send the requested information by post addressed to: Quality Assurance Unit, Jobsplus Training Complex, Triq Birżebbuġa, Ғal Far BBG3000.

## On successful completion of the Food Handling Category B Course, the learner will have theoretical and practical knowledge of:

- ✓ The importance of hygiene in the food industry
- ✓ Pathogenic organisms – the potential to cause illness
- ✓ High and low risk foods
- ✓ Causes of food poisoning and how to avoid them
- ✓ Food storage: protection, temperature control and rotation
- ✓ Types and prevention of 'foreign bodies' in food
- ✓ The importance of good personal health and hygiene
- ✓ Reasons and need to report illnesses
- ✓ Causes and prevention of cross contamination
- ✓ Cleaning and disinfection: materials used, methods, storage of detergents
- ✓ Waste disposal: storage and hygienic disposal
- ✓ The importance of pest control
- ✓ Legal requirements as per local legislation

**Successful learners may apply for a Licence Category B which is issued by the Food Safety Commission**