

## Food Handling Category B

### Applying for this course:

To apply for this course, you should be 16 years of age or older.

### Course Duration

This course is of 10 hours duration and consists of one Module - (including 0.5-hour assessment)

### General pedagogical guidelines and procedures for this course:

The delivery of this course will be mainly held through a series of discussions and hands-on exercises. The trainer will also be holding lessons with the learners which will consist of various presentations and case studies.

### General assessment policy and procedures for this course:

The learner will be assessed through a written multiple-choice test at the end of the course.

### Module 1 Learning Outcomes- Food Handling

<ul style="list-style-type: none"><li>✓ The importance of hygiene in the food industry</li><li>✓ Pathogenic organisms – the potential to cause illness</li><li>✓ High and low risk foods</li><li>✓ Causes of food poisoning and how to avoid them</li><li>✓ Food storage: protection, temperature control and rotation</li><li>✓ Types and prevention of 'foreign bodies' in food</li><li>✓ The importance of pest control</li></ul>	<ul style="list-style-type: none"><li>✓ The importance of good personal health and hygiene</li><li>✓ Reasons and needs to report illnesses</li><li>✓ Causes and prevention of cross contamination</li><li>✓ Cleaning and disinfection: materials used, methods, storage of detergents</li><li>✓ Waste disposal: storage and hygienic disposal</li><li>✓ Legal requirements as per local legislation</li></ul>
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**Module Assessment:** The assessment paper will be divided into 1 section:

- Section A – Multiple choice questions, which all need to be answered

The duration of this assessment is of 30 minutes and the pass mark is that of 45%.

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