

Food Handling Category A

Applying for this course:

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

Course Duration

This course is of 4 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**

✓ The importance of hygiene in the food industry	✓ Personal health and hygiene and the importance of reporting illness
✓ Hazards in food	✓ Cross contamination: its causes and prevention
✓ Biological Hazards (mainly Pathogenic organisms)	✓ Food Information
✓ High and low risk foods	✓ Food storage: protection, temperature control and rotation
✓ Causes of food poisoning and how to avoid them	
✓ An introduction to: a) Chemical Hazards, b) Allergens, c) Physical Hazards	

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 A which is issued by the Food Safety Commission