

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 8 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">✓ 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 pest control	<ul style="list-style-type: none">✓ The importance of good personal health and hygiene✓ Reasons and needs to report illnesses✓ Causes and prevention of cross contamination✓ Cleaning and disinfection: materials used, methods, storage of detergents✓ Waste disposal: storage and hygienic disposal✓ Legal requirements as per local legislation
--	---

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