

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 an ongoing assessment for learning by way of oral, written or practical exercises that will take place throughout each module, to assess and consolidate the learning being covered.

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
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Module Assessment: The assessment paper will be divided into 1 section:

- Section A – 2 multiple choice answers which both need to be answered correctly. Failure to do so will result in a Fail.
- Section B – 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