

# Food Handling Course

## Category A

### Course Content:

1. Importance of food hygiene
2. Pathogenic organisms – the potential to cause illness
3. High and low risk foods
4. Food poisoning and prevention
5. Personal health and hygiene
6. Reporting illness
7. Cross contamination
8. Safe food storage: protection, temperature control, rotation
9. “Foreign bodies” in food: types and prevention
10. Cleaning and disinfection of food preparation surfaces
11. Waste disposal
12. Pest control
13. Legal requirements as per local legislation
14. Animal by-products
15. Allergens

**Course is approved by Food Safety Commission**