

Hazard Analysis Critical Control Point

Duration	1 day
Target group	This course is designed for all personnel especially for whom involved with food preparation and handling.
Prerequisites	All delegates must be in possession of a valid medical certificate.
Objective	During the course delegates will gain a basic level of understanding on legislative and company requirements on food handling, proper disposal of food, and personal hygiene. Delegates will gain an exposure regarding critical control point in food preparation and handling.
Contents	<ul style="list-style-type: none">Introduction to Food HygieneMicrobiology, Food and DiseasesFood ContaminationFood PoisoningPersonal HygieneSafe Food HandlingHazard analysisCritical control pointLegislative and Company RequirementFood Storage and KeepingCold Food Storage and KeepingFood Waste and PestCleaning and DisinfectantHousekeeping Management
Exam	N/A