

OSPMY047

Basic Food Handling

Duration	1 Day
Target group	This course is designed for all catering personnel involved with food 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.
Contents	<ul style="list-style-type: none">Introduction to Food HygieneMicrobiology, Food and DiseasesFood ContaminationFood PoisoningPersonal HygieneSafe Food HandlingLegislative and Company RequirementFood Storage and KeepingCold Food Storage and KeepingFood Waste and PestCleaning and DisinfectantHousekeeping Management
Exam	N/A