



MALTA UNIVERSITY CONSULTING

FOOD HANDLERS COURSE (CATEGORY B) (8 hours)
(Handlers of High Risk Open Foods)

Lectures: 3rd & 4th July 2012; 7th & 8th August 2012
Time: 14.00 – 18.00hrs
Venue: University Residence, Robert Mifsud Bonnici Street, Lija (ample parking space available)

AIMS AND CONTENTS OF THE COURSE

This course has been designed as a reaction to the Food Safety Act 2002 and is intended for all those who work within the catering and food preparation industry. The course would provide information about the principles governing food handling and microbiological aspect both to new comers and those already working in the field.

By the end of the course, participants would have:

1. Gained an understanding of the principles of safe food preparation, handling and presentation
2. Enough knowledge to maintain quality assurance of their food product
3. An understanding of their obligations and responsibilities as listed in the Food Safety Act

Lists of topics:

Food Poisoning Bacteria

How Bacteria act to cause Food borne illness, Microbiological Safety & food Preservation

Hygiene Control, Personal Hygiene

Design and Lay-out of Food Preparation Areas

Pest Control, Cleaning and Disinfection

Food Hygiene and the Food Safety Act 2002

Hygiene Systems

Revision: Assessment

Registration Fee: €45 (this includes notes and certificate of successful completion)

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