

## Food Handling Category A

### Applying for this course:

To apply for this course, you should be 16 years of age or older.

This Category would include food industry staff employed in activities not directly involved in the preparation and personal handling of high-risk-open food (unwrapped food). such as: storeman, waiter / waitress, counter staff, barman serving food (but not involved in the preparation of food), pot-wash staff that do not handle food, delivery staff, sellers / hawkers of non-open food, vegetable sellers / hawkers, fish sellers / hawkers, etc.

### Course Duration

This course is of 4 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 consists of various presentations and case studies.

### General assessment policy and procedures for this course:

The learner will be assessed through a written multiple-choice test at the end of the course.

### Module 1 Learning Outcomes- **Food Handling**

✓ The importance of hygiene in the food industry	✓ Personal health and hygiene and the importance of reporting illness
✓ Hazards in food	✓ Cross contamination: its causes and prevention
✓ Biological Hazards (mainly Pathogenic organisms)	✓ Food Information
✓ High and low risk foods	✓ Food storage: protection, temperature control and rotation
✓ Causes of food poisoning and how to avoid them	
✓ An introduction to: a) Chemical Hazards, b) Allergens, c) Physical Hazards	

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

- Section A – 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 A which is issued by the Food Safety Commission