

COURSE TITLE	FOOD HANDLING 'B' (ETC)
COURSE AIM	The aim of this course is to give the food handler an in-depth knowledge of the food hygiene principles.
COURSE CONTENTS	<ol style="list-style-type: none"> 1. The importance of hygiene in the food industry. 2. Pathogenic organisms – the potential to cause illness. 3. High and low risk foods. 4. Causes of food poisonings and how to avoid them. 5. Personal health and hygiene: importance; the need to report illness; no smoking. 6. Cross contamination: its causes and prevention. 7. Food storage: protection; temperature control; rotation. 8. 'Foreign bodies' in food: types and prevention. 9. Cleaning and disinfection: materials used, methods, storage of detergents. 10. Waste disposal: storage and hygienic disposal. 11. Pests control: importance of control. 12. Legal requirements as per local legislation. 13. Any particular topic related to the delegates' job.
DURATION	10 hours including test
SCHEDULE	Saturdays, in the morning.
VENUE	At the ETC Training Complex in Hal Far.



INTENDED FOR	Food Handlers who are involved in the preparation, manufacture, packaging or handling of non-high risk food and wrapped food and those not directly involved in the preparation or manufacture of food.
FEE	Nil for the course provided. A fee might be charged for the issuing of the licence payable to the Health Authorities.
CERTIFICATION	Certificate is issued from the Health Authorities on passing an examination at the end of the Course.

