

Good Hygiene Practices for Restaurants and Hotels

In recent years, the food safety incidence rate has been on a downward trend with the joint efforts of food operators and consumers. In this case, food operators have greater responsibilities to safeguard the safety of their consumers by ensuring good hygiene practices are followed in food premise.

This course is designed for personnel involving in the operations of restaurants and hotels' in-house dining and room services. The course aims to raise awareness of attendees on safe food handling, attendees will understand how microorganisms develop in food products and the consequences of poor hygiene practices.

At the end of the training, attendees will understand control of food safety hazards to prevent food borne illness, to assure food products will be produced within control from receiving of raw materials to end products.

Course outline

- The Importance of Good Food Hygiene
- Food Poisoning
- Basic Food Microbiology
- Food Contamination
- Food Handling and Storage
- Food Time & Temperature Control
- Personal Hygiene
- Cleaning & Sanitizing
- Pest Control
- Food Allergens
- Food Transportation
- Business Continuity Plan

Who should attend

This course is designed and aimed for personnel who are involved food and beverage operations such as restaurants, hotels, and individuals who are interested in safe food handling practices.

Prerequisites

This course does not have any pre-requisite units for entry.

Course Duration

2 hours

Course Fees

\$50 before GST



Exam and certification

- Participants will need to complete a two-hour live training and assessment at the end of the course.
- Participants will be required to achieve at least 80% of total marks in the assessment.
- An electronic Certificate of Completion will be awarded upon successful completion of the online assessment.