

COURSE TITLE:

# FOOD SAFETY AND HYGIENE

MODULE	MODULE NAME	OBJECTIVE
1	Introduction to Food Safety and Hygiene	To understand the meaning of food safety & hygiene, why they matter, & how they protect people from foodborne illness.
2	Food Safety Laws & Legislations	To learn about the main food safety laws & regulations that guide safe food handling, storage, preparation, & consumer protection.
3	Food Safety Hazards	To identify biological, chemical, physical, & allergen hazards in food, and understand how they can cause harm if uncontrolled.
4	Food Safety Management System	To understand the HACCP food safety management system & how its principles help identify, control, & prevent food safety risks.
5	Food Contamination & Its Prevention	To recognise common sources and types of food contamination, and learn how safe handling practices help prevent contamination risks.
6	Personal Hygiene	To understand the importance of personal hygiene in food handling and how correct hygiene practices prevent food contamination and illness.
7	Safe Food Hygiene Practices	To learn safe food hygiene practices for cleaning, storage, cooking, and temperature control to keep food safe at every stage.