



COURSE SUMMARY



Food Safety Awareness

...bridge to a better product

INTRODUCTION




Unsafe food causes many diseases, ranging from diarrheal diseases to various forms of cancer. A safe food supply supports economy, trade and tourism, contributes to food and nutrition security, and stimulates sustainable development.

OBJECTIVES



-  To provide awareness on basic food safety concepts
-  To help participants to ensure the safety of food throughout the entire supply chain

LEARNING OUTCOMES

On completion of this course, participants will be able to:

-  Describe the major foodborne illnesses and their causes
-  Describe major food safety hazards and their control measures
-  Define methods to ensure potentially hazardous foods are well-managed to ensure their safety

TARGET PARTICIPANTS

-  Anyone who is interested to learn more about food safety
-  Anyone involved in the production of food who has no basic knowledge of food safety

COURSE LEVEL

Basic

COURSE DURATION

1 Day



UNIPEQ SDN BHD
(870956-D)

Blok A, UKM-MTDC Technology Centre,
43600 UKM Bangi, Selangor
Phone: +603 8921 5965
Fax: +603 8925 2115
E-mail address: unipeq@ukm.edu.my
Website: www.unipeq.com.my

COURSE FEE

RM 636 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Introduction to Food Safety
- 🍷 Food Safety Issues and Incidents
- 🍷 Foodborne Illnesses and Their Causes
- 🍷 Foodborne Hazards and their Control Measures
- 🍷 Potentially Hazardous Foods
- 🍷 Prevention of Cross-Contamination
- 🍷 Food Pests
- 🍷 Time and Temperature Control
- 🍷 Food Storage



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