



Food Safety, Sanitation and Hygiene

To provide the theoretical knowledge, practical skills and safe work practices in food safety and sanitation in compliance with standards of the Hazard Analysis Critical Control Point (HACCP) system.

Intended Learning Outcome/s

After the training/assessment, the participant/s shall be able to:

- Observe prevention measures for foodborne diseases
- Prevent cross contamination
- Observe food and hygiene procedures

Course Prerequisite & Qualification

Qualified Ship Cooks for upgrading