

FOOD HANDLING COURSE

What responsibilities do you hold as a food handler?

As a staff member who handles food or works with a surface that comes into contact with food, you could be required to undergo a Food Hygiene Training Course. Handling food safely is a key role in the everyday work commitments of a food handler.

Without the proper food handling experience you may inadvertently cause food poisoning in your customers. Food poisoning is usually associated with vomiting, stomach pains and diarrhoea; however, in extreme cases or in cases with the elderly and young children, food poisoning can cause serious illness and even death. The other aspect of customers contracting food poisoning is it can be very costly to your employer through some of the following possibilities:-

1. Bad publicity and the loss of their reputation
2. Legal action taken by the customer(s)
3. Death of a customer in severe cases
4. Closure of the premises by the Health Authorities
5. Loss of jobs for staff members

The Course Covers...

- Introduction to Food Safety
- The law relating to Food Safety
- Food Safety Hazards
- Taking temperatures
- Refrigeration, Chilling and Cold Holding of Foods
- Cooking, hot holding and re-heating of foods
- Food Handlers
- Principles of safe food storage
- Cleaning
- Food Premises and equipment

What the law requires

The Food Safety Regulations require proprietors of food businesses to:

“ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.”

The official industry guides, who give advice on complying with the regulations, say that;

“ a food handler who prepares or handles high-risk open food should be trained to at least

“Category B”

“it is good practice for those food handlers who only handle low-risk foods

“Category A”

“it is good practice for those food handlers who not only handle high-risk foods but also have supervisory or management responsibilities to be trained to at least Intermediate Level Hygiene.

Venue and logistics

The next courses for Food handlers – Category B will be held at Future Focus in Floriana as follows:

Duration - *category A* - 4hrs

***category B* - 8hrs (2 sessions of 4 hrs each)**

We can also set dates and times according to your needs. Just call our offices for more information.

We would also like to remind you that all those who make use of our training facilities are given a **discount of not less than 5% when making use of Galea Insurance Brokers' services.**