

TENGGARA DERMAGA SERVICES_(001790768-M)

KURSUS ASAS KEBERSIHAN DAN KESELAMATAN MAKANAN

PROGRAMME OUTLINE (5 HOURS)

Introduction (Pengenalan)

Module 1: Food Contamination (Pencemaran Makanan)

Module 2: Food Poisoning (Keracunan Makanan)

Module 3: Prevention of Food Contamination (Pencegahan Pencemaran Makanan)

Module 4: Personal Hygiene (Amalan Kebersihan Diri)

Module 5: Food Storage (Penyimpanan Makanan)

Module 6: Cleaning/Sanitation, Waste Disposal & Pest Control
(Pembersihan/Sanitasi, Pembuangan Sampah & Kawalan Makhluk Perosak)

Module 7: Work Ethics & Food Law (Etika Kerja & Perundangan Makanan)

Module 8: Healthy Eating (Cara Pemakanan Sihat)

What you will learn from the modules?



Knowledge of hygienic



Healthy & balance food intake



Overweight due to unhealthy eating habit



Food cross contamination will cause food poisoning



Food contamination during food preparation



Proper Food preparation practice



Common improper practices by the food handler

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