

## INTRODUCTION TO BASIC FOOD HANDLING

### OBJECTIVES

- To provide participants the basic knowledge of food handling methodologies for food handlers work in the food processing factories
- To provide guideline for personal hygiene practices for food handlers or operators.

### COURSE CONTENTS

- Module 1: Codex Alimentarius Commission
- Module 2: Codex General Principles of Food Hygiene
- Module 3: Personal Hygiene Practices
- Module 4: Food handlers' skills and knowledge
- Module 5: Raw materials Preparation and food processing
- Module 6: Food Packaging and Storage
- Module 7: Food Transportation

### WHO SHOULD ATTEND

Executives and non-executive staff, Food industry personnel, companies implementing GMP/HACCP, Food Factory Managers, food premises' owners, Food safety auditors, factory supervisors, senior operators.

### METHODOLOGY

Lecture, group discussion, case studies

### RESOURCE PERSON

**Chin Bit Kee**, worked in various food factories in Malaysia as well as in UK after having qualified in the field of food technology in 1983. His 30 years in the field of food technology included feasibility studies, design and setting up of food processing facilities, setting up of food quality and safety management system, training of food handling and processing personnel, management of food processing plants and sales outlets. In 2005, he qualified himself as a Certification Auditor on ISO9001:2008. To date, he has audited and certified nearly 150 organizations to ISO9001:2008. He is also a provisional auditor for Good Manufacturing Practice, HACCP, ISO22000:2005 food safety management systems. Apart from conducting certification audit of quality management systems that comply with ISO9001:2008, Mr. Chin also provides guidance to organizations in establishing their management systems according to ISO9001:2008, ISO14001:2005, OHSAS18001:2007, GMP/HACCP requirements. In addition, he

#### Duration

2 days

#### SSTC Member

RM 614.80

#### Non SSTC Member

RM 667.80

#### SME

#### Training Grant

RM 200.34

\*all rates are inclusive  
of 6% GST

For more information or registration, contact:

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