MAWA EVENTS

Address: No. 857, Block A2. Leisure Commerce Square - No 9., 46150 Petaling Jaya, Selangor, Malaysia

Phone: +601116373203 | **Email:** info@mawaevents.net

USE HYGIENIC PRACTICES FOR FOOD SAFETY

"Ensure Safe Food Handling by Applying Proper Hygiene Techniques in Food Preparation Areas"

Schedule

Venue (InHouse)	Fees
At Your Organization Premises	Ask For The Quotation

► **Available delivery methods:** In-House Training

Introduction

This competency-based training program equips food handlers with the essential knowledge and practical skills to follow hygienic practices in food handling operations. It covers contamination risks, personal hygiene, cleanliness of work areas, and correct procedures to ensure compliance with food safety regulations in line with HACCP and national food safety standards. This course is suitable for anyone involved in food preparation, handling, or service.

Objectives

By the end of this course, participants will be able to:

- Identify and prevent food contamination risks
- Apply correct personal hygiene and health procedures
- Maintain hygienic work conditions
- Understand cleaning, sanitation, and waste disposal practices
- Comply with national food safety regulations and codes of practice

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Why Attend

- Prevent foodborne illnesses and maintain public safety
- Comply with legal and regulatory food hygiene standards
- Improve workplace efficiency and cleanliness
- Protect the reputation of your food business

Target Audience

- Food handlers in restaurants, cafes, catering, and retail
- Hospitality staff
- School and healthcare food service workers
- Supervisors and kitchen assistants

Individual Benefits

- Increased confidence in handling food safely
- Compliance with employer and industry requirements
- Qualification for work in regulated food handling environments

Organizational Benefits

- Reduced risk of food contamination and non-compliance
- Enhanced reputation for food safety excellence
- Improved staff awareness and accountability

Instructional Methodology

- Practical demonstrations
- Interactive group discussions
- Case study analysis
- Role-playing hygiene scenarios
- Visual materials and safety posters

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Course Outline

DETAILED 5-DAY COURSE OUTLINE (CUSTOMIZABLE)

Training Hours: 7:30 AM – 3:30 PM **Daily Format:** 3–4 Learning Modules ☕ **Coffee Breaks:** 09:30 & 11:15 | ◫ **Lunch Buffet:** 01:00 – 02:00

Day 1: Foundations of Food Safety & Hygiene

- Module 1: Introduction to Food Safety & Legal Responsibilities (07:30 – 09:30)
- Overview of foodborne illness, HACCP principles, and legal duties
- Module 2: Contamination Hazards and Prevention (09:45 – 11:15)
- Microbial, chemical, and physical contamination
- Module 3: Personal Hygiene Requirements (11:30 – 01:00)
- Handwashing, illness reporting, grooming, and PPE
- Module 4: Workshop – Risk Identification in Food Areas (02:00 – 03:30)

Day 2: Workplace Hygiene & Sanitation

- Module 1: Cleanliness of Equipment and Surfaces (07:30 – 09:30)
- Module 2: Cleaning Agents and Sanitation Schedules (09:45 – 11:15)
- Module 3: Food Storage, Handling, and Rotation (11:30 – 01:00)
- Module 4: Case Study – Cleaning & Food Storage Mistakes (02:00 – 03:30)

Day 3: Safe Food Handling Procedures

- Module 1: Time and Temperature Controls (07:30 – 09:30)
- Cooling, reheating, hot/cold holding, and danger zone
- Module 2: Cross-Contamination Prevention (09:45 – 11:15)
- Module 3: Thawing, Cooking, and Serving Food Safely (11:30 – 01:00)
- Module 4: Roleplay – Identifying Unsafe Practices in a Simulated Kitchen (02:00 – 03:30)

Day 4: Waste Management & Pest Control

- Module 1: Food Waste Disposal Protocols (07:30 – 09:30)
- Module 2: Pest Prevention and Monitoring (09:45 – 11:15)
- Module 3: Maintenance of Facilities and Equipment (11:30 – 01:00)
- Module 4: Safety Inspection Walkthrough (02:00 – 03:30)

Day 5: Final Assessment & Compliance Review

- Module 1: Review of Hygiene and Safety Procedures (07:30 – 09:30)
- Module 2: Written and Practical Hygiene Assessment (09:45 – 11:15)
- Module 3: Corrective Actions & Incident Reporting (11:30 – 01:00)
- Module 4: Feedback, Certification, and Course Wrap-Up (02:00 – 03:30)

Certification

Certificate of Competency: Use Hygienic Practices for Food Safety Recognized under food handling regulatory standards.

Why Choose MAWA Events

- **Global Expertise:** More than 17 years of experience in professional training and consulting.
- **Industry-Leading Faculty:** Courses delivered by seasoned professionals with hands-on experience.
- **Practical Insights:** Learn to turn theory into actionable strategies for real-world business impact.
- **Client-Focused Solutions:** Customized programs designed to achieve your organisation’s unique goals.

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In-House / Customized Training Interested in running this course for your team? Please contact us:	TEL: **+601116373203**	EMAIL: **info@mawaevents.net**

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