



Supportive Services for Food Industry

## On-the-job Training Programs



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The Municipal Affairs Bureau (IAM) continues to launch systematic food safety education and training for people working in food industry in Macao. It hosts educational talks on food safety targeted at practitioners in different food sectors and positions to improve their knowledge of food safety; also, it assists enterprises to optimise their internal management of business, so as to streamline the supervision and regulation of food safety in Macao.

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# Content of Training Programs

## 【1】 Food Safety and Environmental Hygiene Basic Course



### Time:

The last Thursday of each month,  
from 3:00 p.m. to 5:00 p.m.

A certificate of attendance will be granted to those  
who have completed the course



### Target group

Food handlers of takeaway shops, coffee shops, small  
restaurants and other food and beverage establishments



### Duration

2 hours



### Content

Food Safety Law, food safety standards, guidelines on food  
safety practices, prevention and control of rodent infestation, etc.



### Venue

Trade Zone on the 1st floor of Lao Hon Hawkers' Building



### Target group

Practitioners in food industry who have completed the Basic Course



### Duration

5 hours



### Content

Food traceability and management, waste disposal, environmental  
hygiene, implementation of the Food Safety Law and food safety  
standards, identifying signs of rodent infestation, food handling and  
control, emergency response in times of a power outage or flooding,  
personal hygiene, as well as cleaning and disinfection of equipment



### Venue

Trade Zone on the 1st floor of Lao Hon Hawkers' Building

## 【2】 Food Safety and Environmental Hygiene Advanced Course



### Date and time:

To be announced  
(TBA) on Food Safety  
Information website

Those who have completed and successfully passed the examinations of  
both the "Basic Course" and the "Advanced Course" will be granted  
a certificate of "Food Safety and Environmental Hygiene Training Course  
for Food Trade".



### 【3】 Food Hygiene Supervision Course Incentive Programme



#### Target group

Staff currently engaged in the catering industry and food-related work in Macao (required to be recommended by the employer)



#### Duration

9 hours



#### Content

Provisions and standards of the Food Safety Law, food handling and control, food traceability and record-keeping, staff hygiene and training, equipment of food establishment and respective specifications, pest and rodent control, waste disposal, cleaning and disinfection.



#### Venue

Macao Productivity and Technology Transfer Center (CPTTM)

This program includes an assessment examination, which requires the completion of an 8-hour class, and the exam is held in the last hour of the course. Only those who have successfully passed the examination will be granted a certificate of "Food Hygiene Supervision Course".



#### Target group

Teaching and non-teaching staffs in educational institutions who are involved in food procurement, acceptance check, food handling, meal distribution and supervision of outsourced food service providers



#### Duration

40 minutes



#### Content

Careful selection of food sources, acceptance check with due care, correct storage, food handling methods, other hygiene and safety practices



#### Venue

IAM staff will be sent to schools to offer the training

### 【4】 Talk on Basic Food Safety Principles for Campus Foodservice



### 【5】 Food Safety Talk for Takeaway Delivery Service



#### Target group

People engaged in food delivery service for online food delivery platforms



#### Duration

45 minutes



#### Content

Specification of the Food Safety Law, obligations and responsibilities of online food delivery platforms, improvement of food safety management, important notes on checking food items for delivery, time and temperature control during food delivery, cleaning and maintenance



#### Venue

IAM staff will be sent to establishments to give the talk



**Combined efforts of  
government, food industry  
and public are required**

### **Enquiry and Application**

Interested members of the food industry please call  
**8296 1242** or **8296 1231** during office hours for enquiries.

- ★ The arrangements and the acceptance lists of the training courses are subject to the final decision of IAM



For more information about  
the training courses:  
**[www.foodsafety.gov.mo](http://www.foodsafety.gov.mo)**

**食安專線**  
Linha aberta sobre Segurança Alimentar • Food Safety Hotline  
 **2833 8181**