



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.



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

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”.

【2】 Food Safety and Environmental Hygiene Advanced Course



Date and time:

To be announced
(TBA) on Food Safety
Information website

【3】 Food Hygiene Supervision Course



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.

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

【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

1 hour



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

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

