

Food Hygiene Supervision Course

Objective:

To help the food industry of Macao create an effective food safety management system, through which they can improve their management and supervision of food hygiene.

Target Group:

Employees of the catering industry and food-related activities in Macao recommended by their employers (enrolment priority is given to Macao residents).

Course Content:

- ✓ Regulations of "Food Safety Law" and food safety standards
- ✓ Food traceability record retention
- ✓ Equipment of food establishment and their respective specifications
- ✓ Food processing and control
- ✓ Introduction of "Registration System for Establishments of Takeaway Activities"
- ✓ Hygiene and training of food handlers
- ✓ Pest and rodent control and waste disposal
- ✓ Cleaning and disinfection
- ✓ Examination



Course and Examination Fee:

The Municipal Affairs Bureau funds the entire cost of the course (a maximum of 3 seats is allocated to each institution and the organiser reserves the right to decide on the final admission list).

Important Notes:

- The course is conducted in Cantonese.
- The course takes a total of 9 hours. Participants are required to finish 8 hours of lecture and take an exam in the last hour.
- For those who pass the examination, a certificate of "Food Hygiene Supervision Course" will be issued.

Enquiry and Enrolment:

Members of the food sector are welcome to enrol in the course. For more information, please visit www.cpttm.org.mo/training or www.foodsafety.gov.mo, or call 2878 1313 for enquiries.