

Talk on Basic Food Safety Principles for Campus Foodservice



Content:

The talk covers points to note in food procurement, storage and handling, and supervision of outsourced services. Using examples and incorporating food safety guidelines, participants can learn about ways to prevent food poisoning in day-to-day operations and improve the overall food safety and hygiene standards through self-management.

1. "Food Safety Law"
2. Food procurement and inspection of delivered food
3. Proper food storage and handling
4. Inspection of food preparation and respective environment
5. Supervision of outsourced food providers
6. Related food safety guidelines
7. How to use the "checklist"

Objective:

To improve the overall food safety and hygiene standards of schools and educational institutions, so as to better safeguard food safety and reduce the risk of foodborne disease outbreaks.

Duration:

45 minutes

Target Group:

Teaching and non-teaching staff of educational institutions in Macao, who are involved in food procurement and handling, inspection of delivered food, meal distribution and service, and supervision of outsourced food providers.

Learn more:



- According to the time schedule and venue provided by the educational institution
- IAM will send staff to give the talk on campus