Food Hygiene Supervision Course





| Title | Food Hygiene Supervision Course | | |
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| Course code | MG176A-05-2024-C | | |
| Objective | This course aims to assist participants to establish an effective food safety management system and improve their self-hygiene supervision awareness. | | |
| Content | Regulations and Standards of the "Food Safety Law" Food traceability record retention Equipment and its specification for food operation establishments Food processing and control Hygiene and training for food handlers Pest and rodent control and waste disposal Cleaning and disinfection Exam | | |
| Assessment | 100% attendance and complete all in-class exercises and exam. | | |
| Target audience | Food practitioners who are currently employed in the catering industry and food related jobs in Macao. They must also be recommended by their employers (Priority will be given to Macao residents). (Participants should have at least primary school education and be able to read traditional Chinese characters) | | |
| Prerequisite | Catering / food industry personnel recommended by employer company (by completing a designated enrollment form) and subject to selection by the organizers (maximum 3 employees per company). (If those who are admitted to the course fail to attend the class or examination on time, their company will not be accepted to recommend employees to enroll in the course this year.) | | |
| Class size | 30 | | |
| Instructor | CPTTM Appointed Instructor(s) | | |
| Instruction language | Cantonese | | |
| Handout language | Handouts in Chinese (traditional) | | |
| Duration | Session 1~2: 7 hours in 2 sessions Session 3: 2 hours in 1 sessions Total: 9 hours in 3 sessions | | |
| Schedule | Session 1~2: 14:30-18:00, from May 27, 2024 to May 30, 2024 every Monday, Thursday. Session 3: 14:30-16:30, Jun 3, 2024 (Monday). | | |
| Fee | Free of charge | | |
| Venue | CPTTM Head Office (Rua de Xangai 175, Edf. ACM 7 Andar, Macau) | | |
| Certificate | Joint Certificate of Completion issued by CPTTM & IAM (with 100% attendance, completing in-class exercises, and/or passing the assignments/exam). | | |
| PDAC code | | | |
| Remark | 1. Organizer: Instituto para os Assuntos Municipais (IAM) 2. Applicants must complete the designated form for "Food Hygiene Supervision Course". 3. This course is co-organized by Instituto para os Assuntos Municipais (IAM) and the Macau Productivity & Technology Transfer Center (CPTTM). 4. Enrollment Deadline: May 13, 2024. 5. Exam: 2024/6/3 (Monday), 15:30-16:30 6. The organizer reserves the right of the final admission list. 7. The certificate is issued only once. If it is lost, it will not be reissued. | | |

| | неад Опісе | Rua de Xangai 175, Ed. ACM, 7 andar Macau Tel: (853)28781313 Fax: (853)88980853 |
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