

Level 3 Course Syllabus



The topics covered during the course include:

- The importance of food hygiene
- supervisory food safety management
- bacteriology
- food poisoning and diseases transmitted by food
- physical, chemical and bacterial contamination
- hazard analysis
- food preservation
- food storage and temperature control
- personal hygiene
- pest control
- cleaning and disinfection
- design and construction of food premises
- training and education
- legislation

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