

# FOODSAFE Training Material Content

Personal hygiene for food handling and preparation

## Part 1 Introduction

- ★ Duty to care

## Part 2 Contamination

- ★ Introduction to bacteria ★ Introduction to pathogens and harmful bacteria ★ Sources of bacteria ★ How bacteria spread ★ Contamination ★ Management of contamination

## Part 3 Personal Hygiene

- ★ Personal hygiene

## Part 4 Hygiene in the Workplace

- ★ Health and Safety requirements of an organization ★ Personal hygiene in the workplace ★ Personal protective equipment ★ Rules for food handlers

## Part 5 Illness and Injury

- ★ Health problems in the workplace ★ Preventing and managing health problems ★ Reporting health problems

## Part 6 Terms, Definitions and References

## Part 7 Conclusion

- ★ Health and Safety Programme



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