



Food Handling License B

Suitability: For people who are **directly** involved in the preparation and production of food such as chefs, pastry chefs, butchers, bakers etc. It is also suitable for people who are indirectly involved in the preparation and production of food such as waiting and bar staff, cleaners and cashiers. It is also suitable for people who would like to broaden their knowledge about food safety

Validity of Certificate: 5 years

Course Assessment: At the end of Food Handling License B course, participants are assessed by a multiple choice assessment sheet to assess understanding of main topics and any weaknesses are addressed to by the tutor

St Bernard's Safety Training Centre is licensed by the Food Safety Commission of Malta to conduct food handling courses to the public

Main Course Topics

1. The Benefits of Good Hygiene in the Food Industry
2. The Importance of Personal Health and Hygiene
3. Pathogenic Organisms
4. Cross-Contamination
5. High & Low Risk Foods

6. Food Storage
7. The Importance of Cleaning
8. Waste Disposal
9. Pest Control – The Importance of Controlling Food Pests
10. Food Poisoning
11. 'Foreign Bodies' in Foods
12. Food Allergies
13. Food Handlers and the Law
14. Control and Monitoring of Critical Control Points
15. Animal-By Products