

## FOOD PROCESSING, SAFETY AND HYGIENE

**UNIT CODE:** MED/CU/NUD/CR/06/5/A/A

### Relationship to Occupational Standards

This unit addresses the unit of competency: manage food processing, safety and hygiene

**Duration of Unit:** 45 hours

### Unit Description

This unit specifies the competencies required to manage food processing, safety and hygiene. It involves identifying and describing terminologies in food processing, safety and hygiene, describing principles in food processing, preservation and safety and demonstrating knowledge in food quality, safety and hygiene.

### Summary of Learning Outcomes

1. Identify and describe terminologies in food processing, safety and hygiene
2. Describe principles in food processing, preservation and safety
3. Demonstrate knowledge in food quality, safety and hygiene

### Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Identify and describe terminologies in food processing, safety and hygiene	<ul style="list-style-type: none"><li>• Meaning of terms in food processing, preservation and food safety</li><li>• Aims and importance of food processing, preservation and safety</li></ul>	<ul style="list-style-type: none"><li>• Written .</li><li>• Observation</li><li>• Third party report</li><li>• Oral questioning</li><li>• Interviews</li><li>• Practicals</li></ul>
2. Describe principles in food processing, preservation and safety	<ul style="list-style-type: none"><li>• Principles in food processing, heat transfer, fluid flow, mass transfer, mixing, size adjustment separation</li><li>• Methods of food processing and preservation; thermal treatment, water removal, dehydration, temperature reduction, food irradiation, protective packaging</li><li>• Effects of food processing and preservation techniques on food storage sensory and nutrition properties of food</li><li>• Traditional and modern methods in</li></ul>	<ul style="list-style-type: none"><li>• Written .</li><li>• Observation</li><li>• Third party report</li><li>• Oral questioning</li><li>• Interviews</li><li>• Practicals</li></ul>

Learning Outcome	Content	Suggested Assessment Methods
	food processing and preservation for different food categories	
3. Demonstrate knowledge in food quality, safety and hygiene	<ul style="list-style-type: none"> <li>• Quality control of food and food safety during processing; from farm to fork</li> <li>• HACCP; principles of HACCP, developing HACCP plan, implementation and management of HACCP plan</li> <li>• Food safety; food poisoning, food borne illnesses, causes and prevention</li> <li>• Food hygiene: food handlers hygiene, food hygiene, kitchen design and surface layout, food premises and equipment hygiene, water system ventilation and waste management</li> </ul>	<ul style="list-style-type: none"> <li>• Written .</li> <li>• Observation</li> <li>• Third party report</li> <li>• Oral questioning</li> <li>• Interviews</li> <li>• practicals</li> </ul>

### Suggested Methods of Instruction

- Projects
- Demonstration by trainer
- Practice by the trainee
- Discussions
- Direct instruction
- Role play

### Recommended Resources

- WHO guidelines
- MOH
- Ministry of Education
- Skills lab
- Use of LCDs, video clips, charts and other teaching aids
- Invitation of competent expertise
- Computers with internet
- Library and resource centre