

FOOD PROCESSING, SAFETY AND HYGIENE

UNIT CODE: MED/CU/NUD/CC/04/6/A

Relationship to Occupational Standards

This unit addresses the unit of competency: plan and manage meals

Duration of Unit: 50 hours

Unit Description

This unit specifies the competencies required for food processing, safety and hygiene. It is to include principles in food processing, methods of food preservation, food quality and safety-HACCP and hygiene practices in food handling.

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. Identify and describe methods of food preservation
4. Identify and describe food quality and safety
5. Asses food safety and hygiene practices in food handling

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">• Meaning of terms in food processing, preservation and food safety• Aims and importance of food processing, preservation and safety	<ul style="list-style-type: none">• Written .• Observation• Third party report• Oral questioning• Interviews• Practicals
2. Describe principles in food processing, preservation and safety	<ul style="list-style-type: none">• Principles in food processing, heat transfer, fluid flow, mass transfer, mixing, size adjustment separation• Methods of food processing and preservation; thermal treatment, water removal, dehydration, temperatue reduction, food irradiation, protective packaging	<ul style="list-style-type: none">• Written .• Observation• Third party report• Oral questioning• Interviews• Practicals

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

Suggested Methods of Delivery

- 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