NNDC ENVIRONMENTAL HEALTH DEPARTMENT Food Hygiene Course Content



- 1. Introduction
- 2. The Law
- 3. Food Safety Hazards
- 4. Bacteria
- 5. Food Handling & Preparation
 - Delivery & Unloading
 - Storage
 - Defrosting
 - Food Preparation
 - Cooking Processes
 - Hot Holding
 - Cooling & Reheating
- 6. Food Handlers
- 7. Cleaning
- 8. Premises and Structure
- 9. Pests
- 10. Exam