

	FOOD AND DRUGS AUTHORITY	DOC. TYPE: STORY	
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TITLE: FDA TRAINS FOOD HANDLERS IN THE HOSPITALITY INDUSTRY			

As part of its mandate to protect public health by ensuring the safety of food, the Food and Drugs Authority (FDA) conducts Hygiene Training for Food Handlers in the Hospitality Industry.

The objective of the Training is to improve the knowledge of Food Handlers in Food safety as well as to inculcate the habit of good food handling practices and promote food safety self-compliance in the food service establishments.

The training modules include but not limited to Food Safety Hazards and Food borne Disease, Raw Material Acquisition and Storage Practices, Pest Control, Personal Hygiene, Structure and Fabrication of the Kitchen, Cleaning and Waste Management.



One of such training programmes was held at Coconut Grove Hotel on 8th May, 2017 for forty seven (47) staff members of the Hotel. The participants promised to put the acquired knowledge to practice.

The FDA will continue training the staff of the food service and hospitality industry to ensure that hazards introduced during food handling and preparation are eliminated or reduced to the barest minimum.