Turn editing on

Navigation

Home
Dashboard
My courses
Agricultural Entrepreneurship (ONLY FOR FBIM)
Agricultural Entrepreneurship
FSI31103 Food Safety and Quality Management
Participants
Badges
Competencies
Grades

Administration

Course administration
Edit settings
Turn editing on

Course Learning Outcome

CLO1:Explain the concepts of food safety and toxicants in food. **(C2, MQF1)**

CLO2:Explain issues related to food safety with regards to physical, chemical and microbiological hazards. **(C4, MQF6)**

CLO 3: Describe how total quality management ensures quality and safe food product. **(A1, MQF4)**

Announcements

An overview of food safety

1. Introduction
2. Signs and symptoms of food poisoning
3. Issues related to food safety
4. Implication of unsafe food
5. Types of food safety hazards

An overview of food safety

Search forums

Go

Advanced search

Latest announce...

Add a new topic...

(No announcements have been posted yet.)

Upcoming events

There are no upcoming events

Go to calendar...

Food Hygiene

1. Introduction
2. The cost of poor food hygiene
3. The benefits of good food hygiene
4. Food handlers practices that contribute to food poisoning
5. Sources of food poisoning

📕 2 Food Hygiene

Natural toxins in food

1. Introduction
2. Endogenous toxins in plant
3. Microbial toxins
4. Antinutritive

📕 Natural Toxins in Food

Chemical and additive in food

1. Introduction
2. Food additives
3. Heavy metals
4. Processing effect on nutrients

📕 Chemical and Additive in Food

Employee Good Manufacturing Practices

1. Basic GMP
2. Handwashing
3. Employee welfare room
4. Locker storage and sanitation

5. Gloves
6. Hair and beard covers
7. Clothing and footwear
8. Jewelry
9. Disease control

📄 3 Employee Good Manufacturing Practices

Good Manufacturing Practices

1. Responsibility on food safety
2. Production environment
3. Processing equipment
4. Incoming materials
5. Cleaning system

📄 4 Good Manufacturing Practices

Hazard Analysis Critical Control Point

1. Introduction
2. Evolving food safety concepts
3. Pre-requisite programs
4. HACCP study
5. HACCP principles

📄 Hazard Analysis Critical Control Point (HACCP)

Sanitation in Food Industry

1. Introduction

2. Soil characteristics
3. Cleaning medium
4. Disinfection
5. Sanitation programmes

📕 Sanitation in Food Industry

Risk Analysis

1. Introduction
2. Risk analysis component
3. Risk assessment
4. Risk management
5. Risk communication

📕 Risk Analysis

Total Quality Management

1. Introduction
2. Quality assurance system
3. Perceived quality
4. Quality and cost

📕 Total Quality Management

ⓘ Moodle Docs for this page