

BUSINESS IN  
TRANSFORMATION  
PROGRAM

# Food Operation & Handling



Learning & Development arm of Pernas



# ABOUT THE COURSE

*Food Handling & Operation* is designed to increase awareness on the compliance of Food Hygiene & Safety and enable to meet the Internal standards and requirements.

## LEARNING OUTCOME

Upon completion of this course, you will be able to:

- Have better understanding and awareness on the importance of food hygiene and safety.
- Minimize / prevent cross-contamination within food establishment.
- Be equipped with skills and knowledge of implementation process of GMP / HACCP system.
- Determine the importance of food label and product information to the consumers.

## DURATION

- 2 Days

## TRAINER

- Course is delivered by Pernas Certified Trainers.

## LEARNING METHODOLOGY

- Lecture - based classroom
- Interactive group discussion
- Presentation

## WHO SHOULD ATTEND

- BIT Pre-Franchisors

## SIGN UP NOW!

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