

Certificate Course for Food Hygiene Managers

Identify Key Safety Hazards Formulate Best Safety Practice

(Medium of Instruction: English)

The course is recognized by Food and Environmental Hygiene Department (FEHD) of HKSAR. The course aims at enhancing food hygiene and safety practice in the daily operations of restaurants/catering business.

The course content covers knowledge and skills of hygienic and safety practice with focus on identifying key hazards and enforcing requirements of FEHD.

Course Features

- ✓ Recognized by FEHD under “Hygiene Manager and Hygiene Supervisor Scheme”
- ✓ Conducted by expert trainer in food manufacturing and catering industry
- ✓ Introduction of the safety management systems (such as HACCP, ISO22000, HCS)
- ✓ This course complies with the legal requirements in Hong Kong and the international standards of food safety. Graduates are eligible to apply for the Chartered Institute of Environmental Health Level 2 professional qualification in food safety
- ✓ Graduates of the course can proceed to higher levels of qualifications and professional studies as Food Safety Educator, Trainer in Food Safety programmes, “CQI & IRCA Certified FSSC 22000 Lead Auditor, etc.



Course Content

◆ Importance of food safety	◆ Pest control
◆ Role and responsibility of Hygiene Manager	◆ Antibiotic and food safety
◆ Understanding contamination and food poisoning	◆ Introduction of international quality management systems
◆ Personal hygiene	◆ Understanding the inspection activities of FEHD
◆ Time and temperature control	◆ Legislation requirements
◆ Cleaning and disinfection	◆ Occupational health and safety

Duration	20 hours in total
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Course Code	Date	Time	Venue
M091E/HK-07A	25/07/2023 (Tue)	9:30AM - 1:00PM, 2:00PM - 5:30PM	19/F,K.Wah Centre, 191 Java Road, North Point
	26/07/2023 (Wed)	9:30AM - 1:00PM, 2:00PM - 5:30PM	
	27/07/2023 (Thu)	9:30AM - 1:00PM 2:00AM - 3:00PM, 3:00PM - 4:30PM (exam)	

Target audience	Food handlers (including restaurants, hotel, catering, food logistics and packaging, etc.), people engaged in the related industry or anyone interested in joining the food industry
Language	English
Course fee	HK\$1,800
Exemption	<ol style="list-style-type: none"> 1. Trainees with Food Hygiene Supervisor status from FEHD are entitled to exempt the first day of the course of 7 hours. The special reduced course fee is HK\$1,300. 2. Trainees with CIEH (Chartered Institute of Environmental Health, U.K.) Level 2 qualification in Food Safety are exempted the 10.5 hours lessons on the 1st and 2nd day. The special reduced course fee is HK\$1,200.
Examination	The course includes a written examination. Those who fail the examination can apply for re-taking the examination with a fee of HK\$400. Those who fail for the second time need to retake the course and pay the full course fee.
Certificate	Participants who have no less than 80% attendance and pass the examination will be awarded the “Certificate for Hygiene Manager” jointly issued by Hong Kong Quality Assurance Agency and Hong Kong Food hygiene Administrators Association.
International Qualifications	Participants who pass the course are eligible for the qualification of “Foundation Certificate in Food Safety” awarded by Chartered Institute of Environmental Health, U.K. (CIEH). The certification fee is HK\$400.
Professional Studies	Participants may also take up courses such as “CQI & IRCA Certified FSSC 22000 Lead Auditor” to enhance their professional knowledge of the food industry.
Enquiries	Tel : 852-2202 9330 Hong Kong Quality Assurance Agency – Joanne Chan Tel : 852-2243 3466 Hong Kong Food Hygiene Administrators Association

Certificate Course for Food Hygiene Manager

(Course No. : M091E/HK-07A)

(Date: 25 - 27/07/2023)

Personal Information (*Please delete accordingly)

Name:	(English)	(Chinese) if in use
Hong Kong I.D.Card / Passport No.*:	Date of Birth (d/m/yy) :	
<i>[1st 2 Digit]</i>	Sex: M / F	
Bill Address:		
Correspondence Address:		
Telephone:	Mobile:	Fax:
E-mail:		
Recent Employment Company:	Position:	

Highest Qualification Attained (Please"✓")

- High School
 Diploma or Advanced Certificate
 Bachelor Degree Others please specify

Payment Detail

Participants must fill in the application form or [click here](#) to complete the Web registration. Once the class is confirmed as a class, the Hong Kong Quality Assurance Agency will email the payment notification to the participants who have successfully registered, and the participants can complete the payment within the deadline.

HKQAA accepts the following two payment methods:

1. Payment by crossed check/ cashier's check or
2. Payment by bank deposit (after payment, please reply to the email and attach a copy of the deposit slip for record)

Application Guideline

1. Completed form and contact : Hong Kong Quality Assurance Agency
Telephone : 2202-9330 (Joanne Chan) or email: training@hkqaa.org
2. All applications are based on first come first serve basis.
3. HKQAA reserve the right to accept application . All fees are non-refundable and non- transferable.
4. HKQAA reserve the right to change the course dates, times , location and tutor as necessary.
5. Acceptable applications will be notified 1 week before course starts and please contact the office if no confirmation is received.