



OBJECTIVES

- To be a certified Food Handler as required by the Food Hygiene Regulation 2009
- To understand fully the role of a Food Handler
- To obtain guidance on food safety and hygiene practices
- To understand the risk of food poisoning

WHO SHOULD ATTEND?

- Those who come into contact with food or food contact surfaces
- Those handling packaged/unpackaged food or appliances
- Food and Beverage personnel in all sectors including restaurants, cafes, canteens, hawker stalls and food processing organisations as well as students working in the hospitality industry



Instructors	Contact numbers	Email	Training details (Please select one date only)
Carolyn Loong Stephenie Wong	6012-201 1192 / ext. 3378 6012-202 5829 / ext. 3372	fht.ucsi@gmail.com	30/6/18, 14/7/18 or 4/8/2018 (Saturday) 10am – 1pm, C407

To Register (Closing date for each class: 1 week before training date):

Step 1: Make payment (RM50 per pax)

Step 2: Register and upload proof of payment online
(bit.ly/FHTccp)

Step 3: Attend course

Payment Mode:

- Internet / Giro transfer
- Cash deposit via ATM
- Cash payment at Finance Counter, UCSI University KL Campus

Name of Bank	CIMB Islamic Bank Berhad, Taman Connaught
Account Number	86-0213894-3
Beneficiary's Name	UCSI Education Sdn Bhd

Please state 'KLM - Kursus Latihan Pengendali Makanan (AS006) FAS' and the training date during payment.

Note: Classes are confirmed once payment is made. However, actual training dates are subject to change.

No. 1, Jalan Menara Gading, UCSI Heights, Cheras, 56000 Kuala Lumpur | 603-9101 8880 | ccp.ucsiuniversity.edu.my