

# 澳門科技大學 合辦機

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

## 持續教育學院

School of Continuing Studies



凡持有食品衞生督導證書 報讀基礎食品衞生證書課程 <u>可獲豁免 MOP200 學費</u> 註:享用此優惠則不能以"持續進修發

展計劃"資助報讀。

基礎食品衞生證書課程

**Foundation Certificate in Food Safety Course** 

This course is under DSEJ Continuing Education Scheme 本課程已納入教青局 持續進修發展計劃

# 課程簡介 Introduction

環球經濟急速發展,市民除對食物質素的要求不斷提高外,對食物安全及衞生的標準更爲重視,希望所食用的食物安全及健康。澳門科技大學持續教育學院致力將食品安全及衞生的信息推廣至業界及廣大市民,以提升澳門整體的食物衞生水平,促進經濟及社會繁榮發展。

With the rapid development of the global economy and the increasing demands of the public on the food safety and hygiene standards, food is expected to be safe and healthy. The School of Continuing Studies of the Macau University of Science and Technology is committed to promoting food safety and health information to the industry and the public, to enhance the overall level of food hygiene in Macau and to promote economic and social prosperity.

本課程旨在培訓食品從業員食物衞生知識,協助從業員衞生操作的標準,確保所生產的食物安全衞生,以預防食物受到污染,減低發生食物中毒的機會。

This course aims to train participants on food hygiene knowledge and help to maintain hygienic standards to ensure that food safety and hygiene is maintained to prevent food contamination and to reduce the risk of food poisoning.

#### 課程內容 Course Content

課程內容是參考英國環境衞生協會(Chartered Institute of Environmental Health, U.K., CIEH)的「基礎食品安全證書」課程及香港食品衞生管理人員協會支援,課程大綱爲:

The course content is based on the "Foundation Certification in Food Safety" of the Chartered Institute of Environmental Health, U.K., CIEH and supported by Hong Kong Food Hygiene Administrators Association. The contents are:

● 細菌學及食物中毒		建設計、裝備及蟲鼠控制
Bacteriology and food poisoning	Fo	ood establishments design, equipment and pest control
● 如何防止食物污染及食物中毒 How to prevent food contamination and food poisoning		門食物衞生法例 lacau Food Hygiene Legislation
● 個人衞生、清潔及消毒 Personal hygiene, cleaning and disinfection		:物衞生案例探討 ase study on food hygiene

### 對象 Target Audience

在職食品業同工(包括食肆、酒店餐飲部或食物包餅製造廠等)、從事相關行業人士或有意投身食品行業人士。Food handlers (including restaurants, hotel catering or food package manufacturers, etc.), people engaged in the relevant industry or anyone interested in joining the food industry.

授課語言 Medium of Instruction 廣東話 Cantonese

#### 考試及補考安排 Exam and Re-Exam

課程中已包括一次多項選擇題形式的筆試,如學員未能合格,可獲一次補考機會及需繳付補考費用 MOP\$300;倘若於補考後仍未考獲合格,則須重新修讀整個課程並繳付課程費用的全數。

This course includes a written examination with Multiple Choice. One re-examination can be provided for those who fail. The charge of the re-exam is MOP\$300. Those who also fail the re-exam need to repay the tuition fee fully and retake the whole course.

#### 證書 Certificate

學員出席率達 80%或以上及考試合格可獲頒英國環境衞生協會(CIEH)黑白版「基礎食品安全證書(Foundation Certificate in Food Safety)」。課程將於第 3 節安排學員考試。學員亦可憑此證書修讀「中級食品安全證書課程」拓展食品安全專業。

The participants who have no less than 80% of attendance and also pass the examination will be awarded "Foundation Certification in Food Safety" by CIEH. Awardees can further take up Intermediate Food Safety Certificate programmes and explore expertise areas in Food Safety.

#### 報名地點 Venue for Enrollment

澳門氹仔偉龍馬路澳門科技大學 O 座二樓 O204 室

O204, 2/F Block O, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

#### 上課地點 Venue for Class

澳門氹仔偉龍馬路澳門科技大學(確實地點將於確認開課時以手機短訊通知)

Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

(Classroom number will be notified after the course is confirmed to commence.)

#### 課程費用 Tuition Fee

澳門幣 1,350 元(如修畢並持有民政總署發出的「食品衞生督導證書」的學員報讀本課程,可獲減免澳門幣 200元,學費爲澳門幣 1,150元,但費用須自付,不能使用"教青局持續進修發展計劃"資助)

MOP1,350 (Students who have completed and have a "Food Hygiene Supervisor Certificate" issued by IACM will be exempted MOP200 and tuition fee is MOP1,150. In such case, the tuition fee cannot be settled by the DSEJ Continuing Education Scheme  $\circ$  )

#### 上課日期及時間 Class Date and Time

收生名額 Class Size 13 people

課程編號 Class Code	日期 Date	時間 Time	內容 Content	課時 Duration	授課語言 Medium of Instruction
1801280135-0 2018/8/1	2018/8/11 (Sat)	09:00 - 13:30	課堂 Tuition		
	2019/9/19 (Cot)	09:00 - 12:30	課堂 Tuition	9 hours	中文
	2016/6/16 (Sat)	12:30 - 13:30	考試 Exam		

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## \* 報名注意事項 Enrollment Notes \*

報名時間: 星期一至五(9:00 - 20:00)、星期六(9:00 - 13:00) [公眾假期除外]

Operation hours: Monday to Friday (9:00 – 20:00); Saturday (9:00 - 13:00) [Close at Public Holidays]

- - For those who enroll for our courses for the first time, please go to <a href="https://scs.must.edu.mo/oasc/PersonalInfo.do">https://scs.must.edu.mo/oasc/PersonalInfo.do</a> or scan the QR Code below, choose the category of <a href="https://scs.must.edu.mo/oasc/PersonalInfo.do">Medical Services</a>, and input personal information (no need to upload ID copy). After registration online successfully, please come to our school to make payment. You should bring along with your ID card and copy, and a passport size photo.
- 2. 報讀者可以現金/本票或劃線支票(抬頭請寫"澳門科技大學持續教育學院"或"SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY")繳付學費及材料費,現金收費上限爲澳門幣/港幣 5,000 元。 Tuition fee and materials fee (if any) should be paid by cash or by cheque/Cashier Order (Please make payable to "SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY"). Cash is accepted for payment of not more than MOP5,000.
- 3. 所有費用一經繳交,恕不退還(本院取消開辦該課程除外)或轉讓。 All payment made is not refundable (except that the course is cancelled by the School) or transferable.
- 4. 如課程報名人數不足,本院保留課程取消或延期的權利。

The School reserves the right to cancel or postpone the courses if minimum class size is not reached.

查詢 Enquiries Tel: 8796 1998 Email: scs@must.edu.mo

Website: <a href="http://www.must.edu.mo/scs/diploma-certificate-programs">http://www.must.edu.mo/scs/diploma-certificate-programs</a>

持續教育學院致力開拓終身學習機會,如欲收到本學院之課程資料,可發電郵至 scs@must.edu.mo, 並提供閣下之電郵地址,標題主旨爲"加入通知群組"。

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to <a href="mailto:scs@must.edu.mo">scs@must.edu.mo</a>) stating your email address in your email and "Join the mailing list" in the Subject line.

我們亦爲機構/政府部門/學校等提供內部培訓,按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。 We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.

