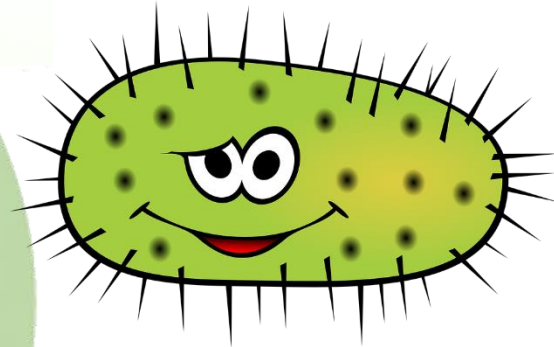
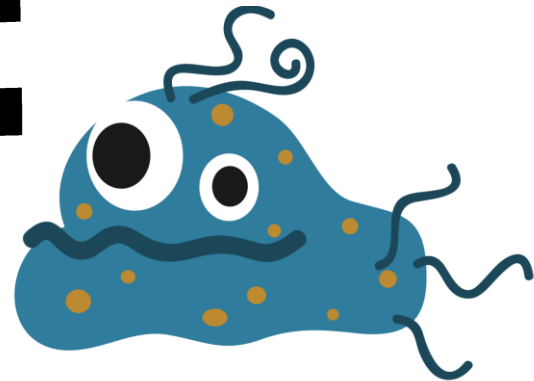
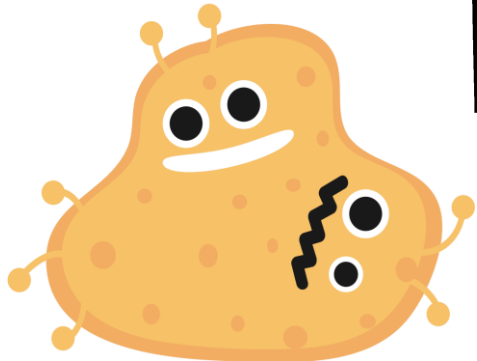
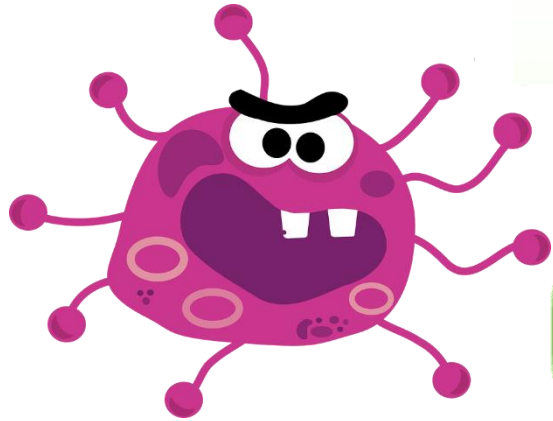


FOOD



HYGIENE



Prepared by MNR

What is **HYGIENE**?



It is the manner of keeping yourself and your surroundings clean in order to maintain good health.

What is **FOOD HYGIENE**?



Food hygiene are the conditions and measures necessary to ensure the safety of food from production to consumption.

What is **FOOD HYGIENE**?



Food can become contaminated at any point during slaughtering or harvesting, processing, storage, distribution, transportation and preparation.

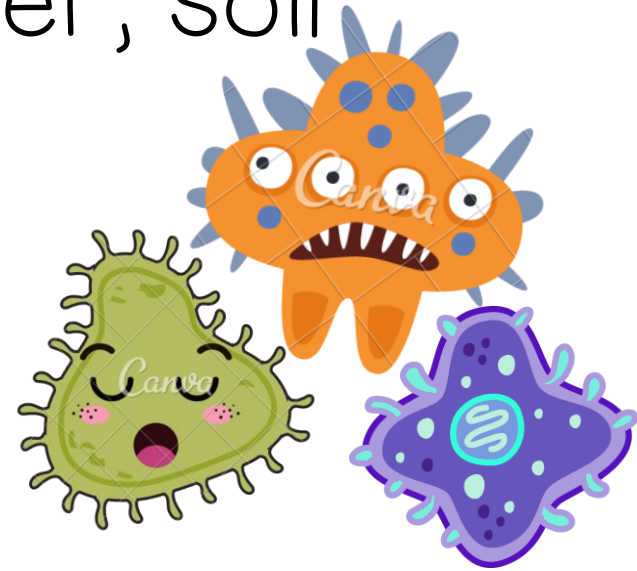
What is FOOD HYGIENE?



Lack of adequate food hygiene can lead to foodborne diseases and death of the consumer

What is BACTERIA?

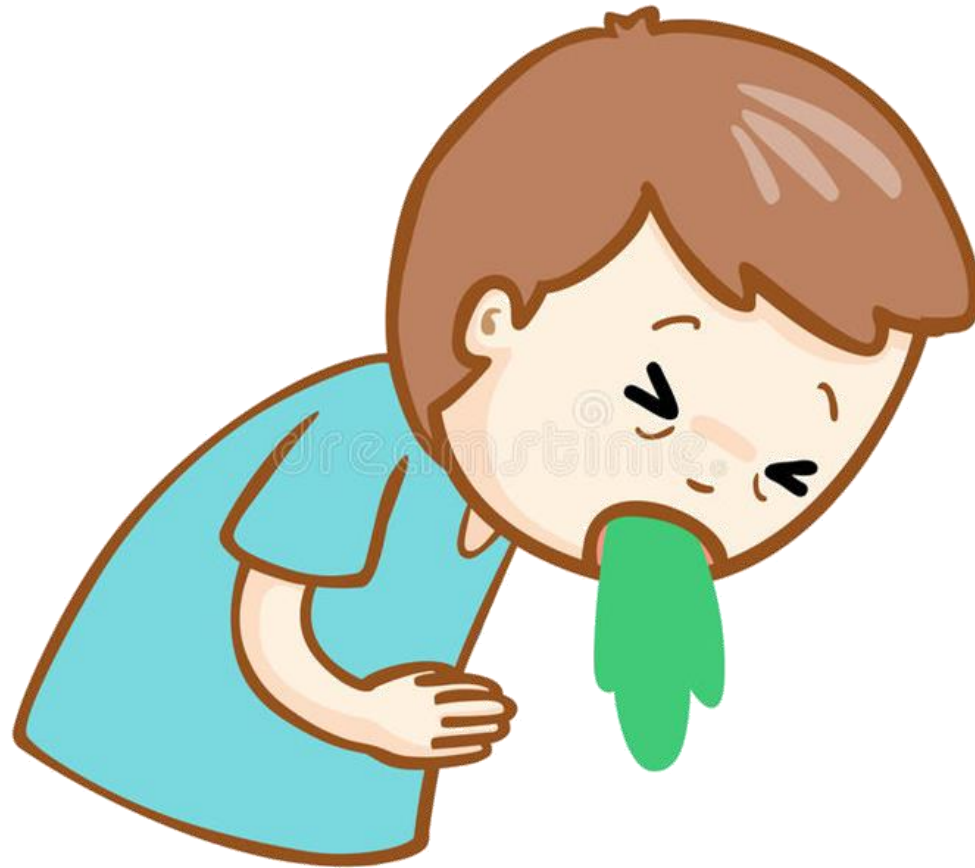
- Microscopic organisms, most commonly called as “germs”.
- Found everywhere including in and on man, food, water, soil and air.



Poor **F**OOD **H**YGIENE
results to...



Poor **F**OOD **H**YGIENE
results to...



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Poor **F**OOD **H**YGIENE
results to...



How do we practice

FOOD HYGIENE?

1. Protect the food from contamination, harmful bacteria, poisons and foreign bodies.



2. Prevent any bacteria from multiplying, which can affect the consumers health.



3. Control the microbial quality of food, which focuses on the preparation of food, food handlers and equipment.



Why is it **IMPORTANT?**

Serving safe food is the top priority for every food service employee!

REMEMBER: YOU ARE GOING TO SERVE THE FOOD TO KIDS (1.6 Y.O. – 6 Y.O.)