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### **APPENDICES**

The Temple of Food Safety

The Road Map

Course timing

Morning vitamins

- ☛ rules

- ☛ list of morning vitamins (these will be WHO publications )

Glossary of terms

Exercises

- ☛ Kitchen exercise

- ☛ Street food exercise

- ☛ HACCP exercise

- Diagram

- Temperature chart

- Answer (HACCP datasheet)

- ☛ HACCP worksheets for study purposes

- fermented foods

- ☛ Dried milk exercise

- ☛ Foodborne diseases, table for country problems

Course evaluation

Checklist for planning

Food poisoning contamination incident summaries

Foodborne disease profiles

List of suggested readings