

Food Hygiene

Description:

This qualification will benefit anyone working in a situation where food is prepared, cooked and served

Objectives:

Successful completion of the training programme and assessment will enable candidates to understand:

- The terminology used in food safety
- The legislation that applies to food businesses and food handlers and should be able to describe in general terms the requirements of current legislation.
- The concepts of food hazards and how to reduce the risk of food poisoning
- The importance of temperature control and how to monitor product and equipment temperatures
- That food handlers can pose a risk to food safety
- The importance of using appropriate storage conditions for different types of food
- The importance of cleaning in food premises
- The need for high standards of construction and equipment to promote good hygiene in food premises.

Suitability:

This course is suitable for staff at all levels who work in a situation where food is prepared, cooked and served.

Duration:

7 Hours

Course Size:

The maximum number of delegates per session is 12.

Qualification:

Delegates will be assessed by an examination paper consisting of 30 multiple choice questions to be completed in one hour under examination conditions. Delegates who obtain 20 or more correct answers pass the exam and receive a certificate.

Typical Interest Groups:

Workers and managers with workers working in confined spaces.

Prerequisites:

Nil.

