

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:

- ① The terminology used in food safety
- ① The laws that apply to food businesses and food handlers, and should be able to describe, in general terms, the requirements of the current regulations
- ① The concepts of food hazards and how the risk of food poisoning can be contained
- ① The importance of temperature controls and how to monitor product and equipment temperatures.
- ① That food handlers can pose a risk to food safety
- ① The importance of utilising appropriate storage conditions for different types of food
- ① The importance of cleaning in food premises
- ① The need for high standards for structure and equipment to promote good hygiene in food premises

DURATION

1 day – 9:00 to 16:30.

PREREQUISITES

Nil.

SUITABILITY

This course is suitable for staff of all levels working in a situation where food is prepared, cooked and served.

TYPICAL INTEREST GROUPS

All employers and employees in the catering and retail industry from sole traders to large canteen style operations and also supermarkets.

QUALIFICATION

Delegates are assessed by an examination paper consisting of 30 multiple choice questions to be completed in one hour under examination conditions.

Those who achieve 20 or more correct answers will pass the examination and receive a certificate.

COURSE SIZE

Maximum Course attendance is 12.

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