

Basic Food Awareness

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Overview

This course forms part of our mandatory training suite and contains the essential information for all staff who handle food and drink as part of their roles, including those in non-care facing roles. Presented in a fun and informative way designed to meet the needs of staff working in a range of settings, to ensure participants have the essential knowledge to keep food and drink safe and prevent illness from food poisoning and food borne illness. It has been designed to help the care industry to provide training to a safe level for those who perform “low risk” tasks such as clearing tables, maintaining stores, “meals on wheels” and other such similar duties.

Course content:

- Explain what we mean by food safety and why this is important
- Discuss the main hazards associated with food safety
- Overview of food safety law and enforcement powers
- The importance of cleaning and personal hygiene
- Overview of HACCP

Entry Requirements:

The course is open to anyone who serve food as part of their role and wishing to have an awareness of food hygiene. Candidate must be employed in a workplace relevant to the occupational standards for Health and Social Care to enable them to complete the Course successfully.

Assessment:

We can deliver this course on your premises, reducing costs in respect of additional time out ad travelling. Our trainer will carry out ongoing assessments.

Qualification

On Completion of the Course, All delegates will receive Certificate of Attendance

Duration of course

Depending on module

Attendance Options

Days/Evenings/Weekends