

Food Safety & Hygiene

Food Safety & Hygiene

Overview

This course aims to teach you to have a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. You will understand how to control food safety risks, personal hygiene, food storage, cooking and handling and gaining confidence and expertise in safely delivering food to customers.

Course content:

The following topics are covered in this course.

- Health and safety in health and social care
- Overview of legislation governing health, safety & hygiene and Food Safety Standards
- Health and accident prevention
- Welfare and Principles of Safe Food Storage.
- Reducing the risks of Health and safety
- Introduction to hygiene, hygiene hazards and Personal Hygiene
- Food safety practice and Food handler
- The role of cleaning and decontamination, Food premises and equipment
- Cooking, Hot holding and re-heating, Refrigeration, chilling and cold handling.

Entry Requirements:

This course has been tailored to suit anyone working with catering including those working in non-care facing roles where food is prepared, cooked and handled. Typical environments include, Care Homes, Hospitals, etc.

Assessment:

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