

Food Safety Awareness



Overview

This course is designed so that anyone working with or around food can gain a necessary general understanding of food safety practice; this includes temperature control, safe cleaning products, sanitisation and ensuring maintained hygiene of premises, equipment and staff. Having completed the course, delegates will be able to apply this knowledge in the workplace to prevent food poisoning and the spread of bacteria and germs.

Outline of Programme

- Introduction.
- Allergies and intolerances.
- Hazard Analysis and Critical Control Points (HACCP).
- Temperature control (safe cooking, storing and serving temperatures).
- Safe cleaning products to use around food.
- Keeping your premises clean and pest free.
- Contamination leading to food poisoning.
- Good personal hygiene habits.
- Sanitising food equipment and using it appropriately.
- EU legislation and legal requirements.

Assessment

This Food Safety Awareness training course will be delivered over a duration of 4 hours, including a quick test, after which successful delegates will be rewarded with a certificate.

Cost

Our courses are competitively priced, and we aim to beat any equivalent training quote.

Important Information

- The training venue should be quiet and undisturbed.
- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates available.
- Please call to book a day that suits you.