

Food Hygiene

Training Course Details

About This Course

This course covers vital theory and practical techniques for all aspects of food hygiene.

Who Should Attend?

Anybody who comes into contact with food for patients, residents, children or customers in the course of their employment.

Course Objectives

To ensure students have a full understanding of the principles and practical importance of food hygiene.

Course Overview

Welcome and introduction, followed by:

- Food handler's legal requirements
- Food poisoning
- Protecting food
- Effective risk reduction
- Risks associated with poor food hygiene
- Food contamination
- The importance of personal hygiene
- Pests

Practical scenarios to recap key points

Assessment – written and practical

Course Details

Duration **½ day**
Certificate **Certificate of completion provided**

Course Title **Food Hygiene**
Course Ref **HC010FH**