

Basic Food Hygiene

Aims and Objectives:

- To have an awareness of the hygiene risk associated with preparing and handling food
- To identify the 8 main types and sources of bacteria
- To recognise the causes of food poisoning
- To have an understanding of procedures for chilling and freezing food products
- To understand cross contamination and how to avoid
- How to chill and defrost food safely
- To promote safe practice and procedures
- To have an awareness of hygiene risks associated with preparing and handling food

Course Duration: 3 hours

Assessment method: multiple choice summative assessment

Legislation dictates that food safety training is more essential than ever and we work with you in the understanding and implementation of this.

The training programme has been developed to allow courses to be trained to meet the needs of staff working in the health and social care sector, catering, manufacturing or retail environments.