

Food Hygiene

Under food hygiene law in the UK, food handlers must receive adequate supervision, instruction and/or training in food hygiene for the work they do. This applies to all food businesses and the proprietor of each business is responsible for ensuring that their business complies with the law.

Before they start any work involving the handling of food, staff should receive induction training in the workplace to make them aware of food hygiene issues. They will need either written or verbal instruction in the **essentials of food hygiene**, which are covered by this half day course.

- Food hygiene policy and the Law, Employer/Employee responsibilities
- Temperature Control
- Food Poisoning, and bacteria types
- Personal health and hygiene
- Types of contamination
- Food preparation, delivery and storage
- The food process facilities and equipment
- Types of pests and pest control
- Cleaning routines and waste disposal



Training Methods: Lectures, case studies and group discussions. Demonstration of hand hygiene

Assessment is a thorough observation of practical elements and a multi-choice test paper which is marked by the Tutor and then verified by an assessor, for Quality Assurance purposes. To gain a certificate a course mark in excess of 80% is required. On successful completion of the course, students will receive a Certificate which will remain valid for one year from date of issue.

Employers will receive all necessary paperwork to provide an auditable paper trail