



COURSE OUTLINE

COURSE TITLE: Food safety

COURSE LEVEL: 2

DURATION: One day

Introduction

This course is designed to provide candidates who are involved with the preparation of food with the necessary skills and knowledge required by the National Minimum Standards. The course follows the syllabus provided by all awarding bodies and uses a wide range of material including quizzes, video clips, and other interactive media. At the end of the course, candidates have to undertake and pass an exam comprising of a number of multi-choice questions in order to receive a certificate.

Benefits of Attending

Food safety and quality are important for the well being of the staff and young people in your homes. Good food hygiene and quality is everyone's responsibility and care workers must be aware of the hazards associated with their job and how these hazards can be controlled.

Programme Highlights

Microbiological Hazards
Food Poisoning and its control
Contamination Hazards
HACCP Regulation
Personal Hygiene
Food Safety Law and enforcement

Who Should Attend

All new members of staff and all those staff whose certification may have lapsed

Special Notes

Refresher advised every three years

Food safety

Learning outcomes

- To provide learners with a thorough introduction to food safety, when preparing food for others
- To test learners knowledge with a short exam

Introductions (15 mins)

Session 1 (1 hour) Introduction to food safety

- Introduction to food safety

Coffee (15 mins)

Session 2 (1 hour) Hazards and food poisoning

- Microbiological hazards
- Food poisoning
- Contamination, hazards and controls

Lunch (1 hour)

Session 3 (1 hour) Hygiene and controls

- HACCP from purchase to service
- Personal hygiene
- Food premises and equipment
- Food pests and controls
- Cleaning and disinfection

Coffee (15 mins)

Session 4 (1 hour) Food safety law and exam

- Food safety law and enforcement
- Revision
- Exam

Any questions (15 mins)

Close