

Course Overview

This course will help trainees to attain the knowledge required to produce safe food and help prepare them for a role as a Food Handler.

Who is the course for?

This course is suitable for anyone who handles food or plans how to handle food in the Catering Industry.

Course Objectives

- Understand the principles of food safety in catering
 - Identify personal responsibilities for safe food handling and preparation
 - Recognise the need for personal hygiene
 - Understand the importance of keeping work areas clean and tidy
 - Be aware of the safe food handling practices and how to keep food safe.
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Benefits

- This food safety awareness course will help staff to manage and maintain good standards of safe food handling at work.
 - This training will help your Company to meet its duty to provide training and instruction to its employees.
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Duration: 1 Day

Course Content

- Identify the importance of food safety precautions
- The 7 principles of HACCP [Hazard Analysis & Critical Control Point]
- Recognising the legal responsibilities for food handlers and food handling businesses
- The importance of Personal Hygiene in food safety
- Keeping the work area clean and free from contamination
- Understanding the principles of Work Flow in food safety
- Pest Control
- Importance of keeping food safe

Assessment

Exercises and open discussion are used to reinforce classroom learning.

Contact us

If you should have any questions or wish to discuss this course further, please contact us on:

08450 564 240 or

email: training@ultraservicesgroup.co.uk