

Course Outline

Food Safety Awareness

Course length: 3 hrs

Qualification: Attendance certificate

This short course is designed as a refresher for catering staff who have already done the basic hygiene course. The content is designed to update and refresh information from the one day course. The course can also be used as basic training for staff who do not have direct contact with food preparation but are still involved in food handling.

SYLLABUS

- Food poisoning
- Bacteria
- Cross contamination
- Pests

Objectives:

- Describe the symptoms of food poisoning
- Explain what constitutes food poisoning
- Describe the major food poisoning bacteria
- List the sources of food poisoning bacteria
- Explain the principles of cross contamination
- List the major pests in relation to food hygiene

Cost: £40 per person + VAT on open courses

£40 per person (min charge of £320) + VAT for in-house courses

