

Online 'Food Safety Foundation Refresher Course in Catering'

COURSE DURATION:

1 - 2 hours

TARGET AUDIENCE:

- Any worker engaged in handling food

AVAILABLE IN:

- Audio

DELIVERED VIA:

- Intranet
- Internet
- CDROM

Food safety training is essential for any food business that aims to create and encourage a food safety culture. It is a legal requirement for staff involved in food handling to be adequately trained and supervised in line with their work activity.

This highly interactive and engaging Food Safety Foundation course meets UK / EU Legal requirements and is compatible with the relevant Level 2 syllabuses.

Module 1:

Introduction to Food Safety

- Food Safety and Why It Is Important

Module 2:

The Law and Food safety

- Food Businesses and Food Handlers
- Reporting, Record Keeping and Training
- Understanding the principles of hazard and risk

Module 3:

Food Safety Hazards and Risks

- Hazards and Risk
- Food Safety Hazards, Their Sources and Effects
- Understanding Bacteria
- How Food Safety Risks Arise

Module 4:

Risk Control - Temperature, Preservation and Storage

- Temperature Control
- Refrigeration, Chilling and Cold Holding
- Cooking, Hot Holding and Re-heating
- Food Preservation
- Storage

Module 5:

Risk Control - People, Places and Pests

- Food Handlers and Personal Hygiene
- Work Areas
- Food Premises and Equipment
- Pest Control
- Allergens

Successful completion results in the award of a Learning&Safety4Business 'Food Safety Foundation Refresher Course in Catering' certificate.

For further information or to arrange for a free evaluation of this course contact **Safety4Business** at:
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