

Level 2 Foundation Certificate In Food Hygiene

This course is designed to ensure compliance to Food Safety and due diligence legislation. It is also very beneficial as a refresher or to update on current legislation and information. Very useful for staff, particularly in a food operation.

Course Objectives

By the end of the Programme you will be able to;

- Explain the underlying principles of food hygiene and apply this knowledge to their work.
- Explain the consequences of inadequate standards of food safety.
- State basic microbiology related to food
- State the main sources and methods of transmission of food poisoning.
- Describe how food can be contaminated
- Outline ways to prevent contamination
- List the conditions needed for bacteria multiplication and demonstrate a basic understanding of the controls which will minimise the occurrence of these conditions
- List the key temperatures required for chilling, freezing, cooking, re-heating, cooling, thawing and hot holding.
- Demonstrate an understanding of the reasons for effective personal hygiene and hygienic personal habits
- Outline the general principles of food safety legislation
- State the legal responsibilities of food handlers for food safety.
- Give examples of employers' legal obligations for food safety.
- Give examples of good practice and relate them to their own work and workplace

Course Agenda

9.45am – 10.00am	Refreshments
10.00am – 10.15am	Introductions
10.15am – 10.45am	General introduction to course
10.45am – 11.30am	Microbiology & illness
11.30am	Break
11.45am – 12.15pm	Prevention Of contamination
12.15pm – 12.45pm	Personal Hygiene
12.45pm	Lunch
1.30pm – 2.00pm	Structure, Equipment & Pests
2.00pm – 2.30pm	Cleaning & Disinfection
2.30pm	Break
2.45pm – 3.30pm	Food Safety Control (includes HACCP)
3.30pm – 4.00pm	Examination and Evaluation

Duration: One Day

Cost: £50.00 Thwaites Applicants