**Food Hygiene and Safety**

The aim of this four-module course is designed specifically to help food handlers know about food hygiene and safety in their place of work.

The modules in this course will cover the following content:

**1. Food-borne illness, bacteria, and prevention**

Module one explores what causes food-borne illness, the role of bacteria in causing illness, and recognising which foods are classified as high-risk. The module also covers what food allergies are.

**2. Contamination, spoilage, and prevention of food poisoning**

Module two covers the types and sources of food contamination, including how contamination happens. It also looks at food spoilage, and the methods of control over this.

**3. Personal hygiene and effective cleaning**

Module three provides information regarding personal hygiene, how to effectively clean premises and equipment, as well as cleaning and disinfecting methods. The module also explores food pests and getting rid of rubbish.

**4. Storage, HACCP, and the Law**

Module four considers the importance of good storage facilities and the use of Hazard Analysis Critical Control Point to ensure food is kept safe. It also covers the law around food safety.

A questionnaire at the end of each module will test your knowledge, and the pass mark is 70%. Upon your successful completion of **‘Food Hygiene and Safety’** you can download a personalised certificate. The completed course equates to 4 CPD credits.

There is optional narration of the course and questionnaire for accessibility, as well as printable modules for future reference.