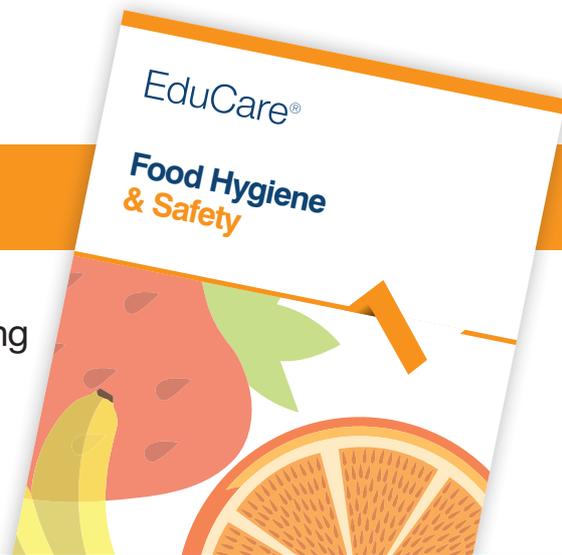


Food Hygiene & Safety

This programme covers the importance of preparing food that is safe to eat and how you can contribute to producing safe food. It details essential good hygiene practices and how to maintain hygienic premises and equipment. The food hygiene content is accredited by RoSPA, a leading expert in the prevention of accidents.



Key features

- Level 2 programme (as graded against the nationally accepted levels and equivalent to GCSE grades A* - C).
- Four modules with multiple choice questionnaires.
- Five CPD hours with a personalised downloadable certificate.
- Available in both online and paper formats.
- 70% pass mark.
- Optional narration of each module for accessibility.
- Additional resources for further learning and printable modules for future reference.

Programme objectives

Food Hygiene & Safety provides a thorough understanding of the importance of good food hygiene practices.

1. Understand what causes food-borne illnesses and its symptoms.
2. Focus on the role that bacteria play in causing illnesses and spoiling food.
3. Identify high food risks and food allergies.
4. Recognise the types and sources of contamination.
5. Understand the importance of personal hygiene and maintaining hygienic premises and equipment.
6. The safe storage of food and the importance of good storage facilities.
7. To learn about Hazard Analysis Critical Control Points (HACCP) and the law.



Target audience

This programme is relevant for anyone who comes into contact with food in the following sectors:

- Education
- Health and social care
- Sport and leisure
- Councils
- Charities and the voluntary sector
- Commercial



Module Content:

1. Food-Borne Illness, Bacteria and Prevention

- What causes foodborne illness and the symptoms of food poisoning.
- The role that bacteria play in causing illness and spoiling food.
- Looking at the guilty parties (pathogenic bacteria) and how they operate.
- How to recognise high-food risks and food allergies.

2. Contamination, Spoilage and Prevention of Food Poisoning

- The different types and sources of contamination.
- How bacteria moves about.
- Food spoilages and the methods of control.

3. Personal Hygiene and Effective Cleaning

- The importance of personal hygiene.
- The principles of good hand hygiene and wearing clean personal protective equipment (PPE).
- The different aspects of maintaining hygienic premises and equipment.
- Cleaning and disinfecting.
- The correct way to dispose of rubbish.

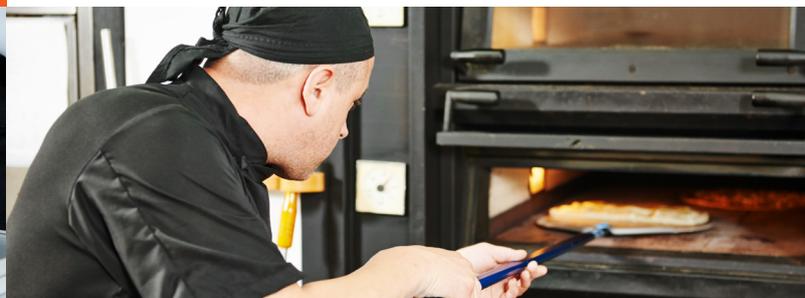
4. Storage, HACCP and the Law

- The safe storage of food.
- The importance of good storage facilities.
- Hazard Analysis Critical Control Points (HACCP) and the law.

Why people choose us?

“ Food Hygiene & Safety is mandatory for childcare staff in order for them to prepare foods for snacks and tea for children. We ask all staff to complete the programme after their three month trial period. The training is convenient for the staff as they can complete the training online and in their own time. ”

Romina Whitlock – Nursery Manager, Smartys Day Nursery



 www.educare.co.uk
 01926 436 211
 online@educare.co.uk

