

Food Hygiene Awareness Course

Description

The Food Safety (General Food Hygiene) Regulations 1995 introduced for the first time, a legal requirement in respect of training. Schedule I, Chapter X states that:

“The proprietor of a food business shall ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.”

This course is intended for those people who are **not** directly involved in the preparation and personal handling of unwrapped food, but in the course of their work activities are involved in the serving of food (including feeding others), waiting at tables and clearing away. The overall aim is to develop a knowledge of the basic principles of food hygiene.

Duration

This course is of 4 hours duration and will cover topics appropriate to the job of the individuals in the group. It will include theoretical and practical elements including group work.

Syllabus

A wide range of subjects is covered including:

Food hygiene priorities
Bacteria and their potential to cause illness
Personal health and hygiene
Causes and prevention of cross contamination
Food storage including temperature control
Waste disposal, cleaning and disinfection
Foreign body contamination
Awareness of pests

Certification

Caledonia’s food hygiene trainer is a Member of the Royal Environmental Health Institute of Scotland and a registered presenter.

All participants will receive a Food Hygiene Awareness Certificate of Attendance on completion of the course.

Numbers

A maximum of 10 students can be accommodated on this course and each participant must be aged 18 years or above.

Location

If the premises are suitable, it may be possible to deliver this course on the client’s site, or within Caledonia’s Training and Development Centre if preferred.