Food Hygiene Awareness

Designed for:

All Staff who work with food

Aims/Objectives:

To provide delegates with a nationally recognized qualification this is certificated by the RSHP.

Course contents:

- Food Safety
- Microbiological hazards
- Food Poisoning and it's control
- Contamination hazards and controls
- HACCP from purchase to service
- Personal Hygiene
- Food premises and equipment
- Food pests and control
- Cleaning and disinfection
- Food safety law and enforcement

At the end of the day all delegates will sit a 30 minute multiple choice examination.

How this course fits into our Competency Framework:

Creativity and Learning

Special Requirements:

All attendees to wear comfortable clothing for the course

Training Provider: The Lightbulb

Cost:

- SBC Staff charge: £110
- SBC/SLA Partners charge: £115
- Non SLA/External charge: £121