



**Duration:** 6 Hours



This course provides in depth knowledge about a variety of Food Safety issues giving the candidates more confidence, keeping the customer safe and in turn keeping the business safe from litigation.

#### **Course Content:**

- Introduction to food hygiene
- Legislation
- Personal Hygiene
- Kitchen Design
- Food Temperatures
- Bacteria

#### Hazards

- Cleaning & Disinfection
- Storing food safely
- Food poisoning
- Pest Control

# **Training Pack:**

For this course, each candidate will receive an A5 book, and various activities

### **Certification:**

Upon successful completion, each candidate will receive an A4 certificate of competency, which should be renewed every 3 years.

## Maximum group size:

Up to 16 people

#### Cost:

Please contact us for further details

# **Further Progression:**

Level 3 Award In Food Safety

