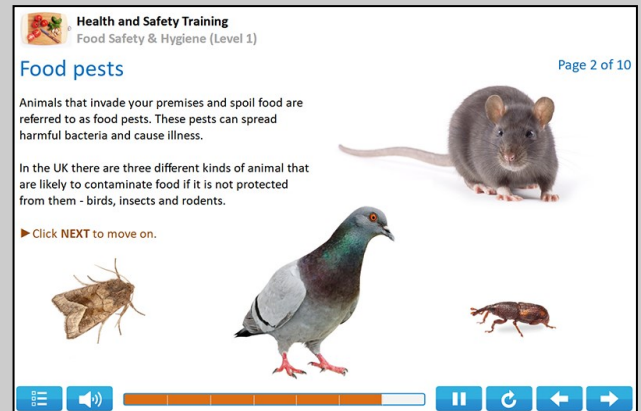


ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene (Level 1)

£12.00 + VAT



- ✓ Assured by RoSPA Qualifications
- ✓ Certified by CPD
- ✓ Audio voiceover
- ✓ Downloadable certificate on completion
- ✓ 100% online training
- ✓ No time limits



Our online introductory Food Safety & Hygiene online awareness training course ensures staff have a basic knowledge of food hygiene so they can work safely.

The information contained in this training is relevant to everyone whose role involves handling of pre-packaged low-risk foods and is required to have a basic knowledge of general food safety and best practices.

The approximate duration of this training is 1 hour.

PURCHASING FOR YOUR ORGANISATION

If you are buying for your organisation rather than for yourself, it is simple for you to add learners, assign training and print certificates. You will have a dashboard to monitor learner progress.

Our training licences **don't expire** and are only assigned to a learner when they launch the training. Substantial discounts are available for bulk purchases.

Learners are able to download their certificate on successful completion of the online assessment.

0333 577 5016
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i2Comply

ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene (Level 1)

WHY FOOD SAFETY IS IMPORTANT

- Who needs to know about food safety?
- The consequences of inadequate food safety.
- The elements of food safety.
- 4 types of food contamination.
- Which groups of people are most vulnerable to food poisoning?
- The laws that relate to food safety.

TEMPERATURE

- How bacteria grow.
- What happens to bacteria at various temperatures?
- How to refrigerate and freeze food safely.
- How to 'hot hold' food safely.

FOOD PESTS

- The kinds of animals that can contaminate food.
- How to recognise the signs of food pests.
- Methods for dealing with food pests.

PERSONAL HYGIENE

- How to wash your hands effectively.
- When you need to wash your hands.
- The rules of personal hygiene for food handlers.

CLEANING METHODS

- The standard cleaning process for food preparation areas.
- How and when to clean surfaces and equipment.