

Food Hygiene Awareness

Duration	1 Day
Target group	The Food Hygiene course is a basic course covering the essentials of food hygiene in a simple and interesting way. The course is designed specifically for personnel undertaking first-line duties in preparing, serving or retailing food.
Prerequisites	No prior knowledge of Food Hygiene is required.
Objective	Trainees will acquire knowledge and skills through a combination of lecture presentations, group discussions, and individual and team exercises.
Contents	Food Poisoning Bacteria Hazop Hygiene Control Personal Hygiene Pest Control Kitchen Layout & Design, including Temperature Control Food Hygiene and the Law Modular Examination
Exam	Delegates will receive a RelyOn Nutec In-house certification on succesful completion of the course.