

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 successful completion of the course.