

COURSE INFORMATION

FOOD SAFETY

DURATION

1 Day

OBJECTIVE

Food hygiene in line with their staff's work activity and to enable them to handle food safely.

WHO SHOULD ATTEND?

Food business operators are required by law, to ensure that food handlers receive appropriate supervision and instruction/training.

Areas Covered:

- Why food hygiene and safety is important
- Their personal and legal responsibilities
- The impact of food borne illness
- How food becomes contaminated
- How to prevent contamination through good hygiene practices
- How to control contamination through safe temperatures and storage
- How to control food safety hazards at critical control points using a Food Safety Management System

HOW IS THE COURSE ASSESSED?

Multiple choice examination

CERTIFICATION

Successful candidates will receive a RSPH Accredited Certificate.



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