

FOOD SAFETY LEVEL 2



Introduction

This module will focus on the importance of food safety, your legal obligations, the food safety laws and issues of registration and enforcement. You'll consider the key hazard categories and find out about the risks and what can go wrong - including food poisoning, contamination and cross-contamination, and allergies.

Course Overview

At the end of the course, trainees will be able to:

- » Appreciate the importance of food safety and hygiene
- » Identify the main causes of food poisoning and allergies, including high-risk foods
- » Store and prepare food correctly to maintain safety
- » Be aware of the importance of temperature in maintaining food safety
- » Maintain your personal hygiene when handling or preparing food
- » Adopt effective cleaning routines and arrange your working environment to maintain safety
- » Take appropriate action to prevent pest infestation.

Course chapters

1. Introduction to Food Safety.

This section will cover Food safety and the law, hazard analysis and Critical Control Points.

2. What Can Go Wrong?

Identify the risks as well as food poisoning and allergies.

3. Good Practice and Food Safety.

This section will cover safeguarding food quality and safety as well temperature control.

4. Maintaining Food Safety.

This section will cover personal hygiene, the importance of effective cleaning and housekeeping.

5. Waste and Pest Control.

This section will cover maintaining waste control measures, pest control and handling infestation.

Who will it benefit?

This course is designed for those who work with food and would like to learn about what can go wrong when working with food and how to maintain food safety and prevent waste and pest issues. This module will also help you take appropriate action to control and reduce the risks.

PLEASE NOTE THIS COURSE HAS NOT BEEN ACCREDITED.

