



Foundation Food Safety

Keep food untouched by untrained hands

Equivalent to one day in the classroom, this all-important e-learning delivers the food safety training required by law anyone currently working in a role relating to food handling, preparation or cooking. That includes those starting work in pubs, hotels, restaurants, care homes and for food manufacturers or contract caterers.

Reinforced with pre-module and post-module assessments, this fully interactive and narrated content is designed to ensure that learners retain the information and understand how to apply it in a practical working situation.

Course Content:

15 modules:

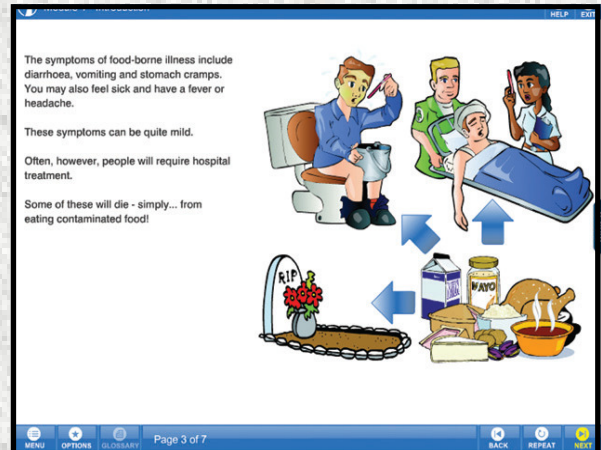
- Module 1 Introduction
- Module 2 Food Hygiene
- Module 3 Bacteria
- Module 4 Food Poisoning
- Module 5 The Prevention of Food Poisoning
- Module 6 Contamination Hazards
- Module 7 Purchase to Service
- Module 8 Food Spoilage
- Module 9 Personal Hygiene
- Module 10 Construction & Design of Premises
- Module 11 Equipment for Handling Food
- Module 12 Pest Control and Recognition
- Module 13 Cleaning and Disinfection
- Module 14 HACCP
- Module 15 The Law Relating to Food Safety

Benefits for Employers

- Meets the new occupational standards in food safety and recent changes in legislation
- Delivers training cost effectively and to a consistent standard
- Reduces (or eliminates) the risk of food poisoning outbreaks and customer food complaints at sites
- We are able to generate comprehensive learning records for audit purposes

Benefits for Learners

- Narration, flash animations and activities make it easy for learners to understand the law and put it into practice
- eLearning allows learners to progress at their own pace and in their own time
- Includes narration throughout which is helpful for learners with reading problems or non-native English speakers



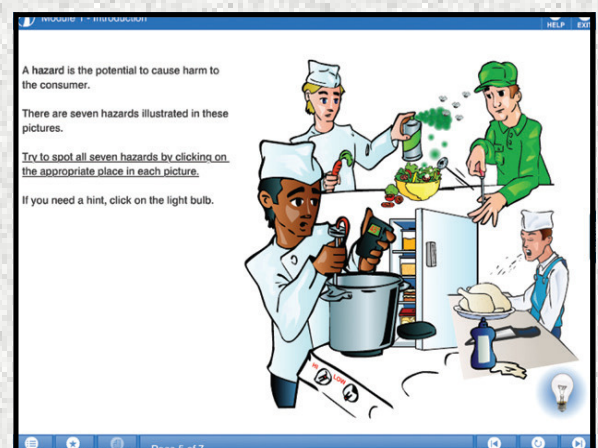
This course has been independently reviewed and commended for the Level 2 Award in Food Safety by the Highfield Awarding Body for Compliance.

Course duration

6 – 9 hours.

Requirements

No prior knowledge of Food Safety or IT skills needed.





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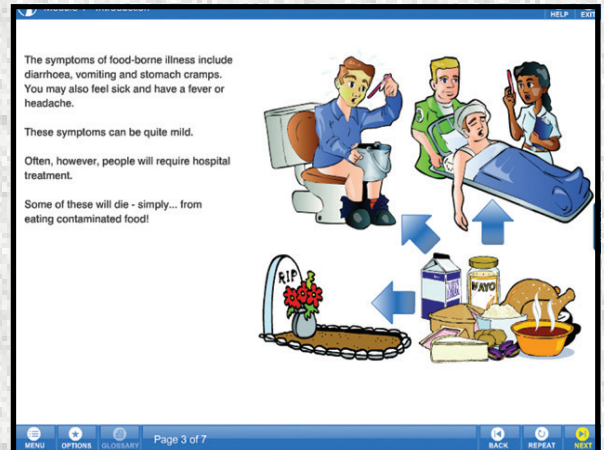
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