

## Food Hygiene Awareness Course Description

### Aims & Objectives

The aims and objectives of the Food Hygiene Awareness Course is to equip all attendees with the required skills to understand the causes food poisoning and the importance of the 4 C's **cleaning**, **cooking**, **chilling** and **cross contamination**. The course covers the importance and legislation of food safety. This is an ideal course for premises with large turnover of staff, or an excellent introduction to the Level 2 course.

### General Information

Maximum of 16 attendees per instructor

### Course Duration

3 Hours

### Delivery Technique

This course is delivered via a range of techniques including;

- Instructor led presentation
- Group discussion
- PowerPoint
- Video presentation

The amount of different methods of presentation is flexible to suit the needs of the group.

### Course Assessment

This course is subject to ongoing assessment by the instructor throughout the course. There is no final assessment. The instructor observes attendees practice sessions as the training progresses to ensure the required level of understanding.

### Course Certification

All successful attendees will be awarded a certificate which will be valid for three years.

### What do I need to host this course on site?

- A room that will comfortably seat your amount of attendees.

# Food Hygiene Awareness - Course Content

Half Day

Introduction & Course Administration

Domestics

Food Safety Legislation

Food Poisoning

Essentials of Food Safety-4- C's

Cleaning

Cooking

Chilling

Cross Contamination

Bacteria

Food Pests

Questions and Answers

Course Closure and Evaluations