



Food Hygiene in Catering Level 1

The Food Standards Agency states that there are over 500,000 cases of food poisoning each year from known pathogens.

Course Overview

This course is for people working in the catering industry and covers key elements of food safety. The level you will work towards on this course will equip you to understand the main issues involved in maintaining a high standard of food safety. It provides a brief overview of the main issues only, covers the key topics that make a good and universally acceptable foundation for food safety.

Course Syllabus

- Definitions, legislation, regulations and guidance of the Food Safety Act 1990
- Corporate responsibility and due diligence
- Personal hygiene
- Waste management
- Hazards – Food safety, contamination and health
- Premises requirements for hygiene, layout and ventilation
- Pest control
- Storage and handling of food
- Food preservation
- Packaging and containment
- Storage and uses of chemicals
- Labelling of food stuffs
- Record keeping
- Cross contamination
- HACCP – Food safety management
- Environmental Health Officers (EHO's) and enforcement actions
- Training
- Equipment hygiene
- Cleaning techniques and regimes
- Clothing

Course type options:



Online

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frequently asked questions...

The Course

Course Delivery	This course is available Online
Accreditation	ROSPA
Course Length	1 hour (approximately)
Start / Finish Times	To suit
Maximum Group Size	N/A
Tailored to Specific Requirements	N/A
Course Material	N/A

Certification

Is there an Assessment?	Multiple-choice questions
Are certificates issued?	Yes
Valid for?	Refresher training is recommended every 2 years
When / how are they available?	Available for download upon completion

The Delegates

Prior Knowledge / Prerequisites	N/A
Needs to bring along	N/A

The Venue

Course Location	N/A
Venue Requirements	N/A
Non-NUK Venues	N/A
Refreshment at NUK Venues	N/A

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