



# Food Hygiene in Manufacturing Level 1

According to the Food Standards Agency, Norovirus (the winter vomiting bug) is the most common cause of infectious intestinal disease in the UK and Campylobacter is the most common cause of food poisoning

## Course Overview

This qualification has been developed to provide food handlers with an appreciation of the fundamentals of good food hygiene practice and to equip them with the practical skills necessary to work safely with food. It covers the key topics that make a good and universally acceptable foundation for food safety.

This course is aimed at new employees with minimal or no prior food safety knowledge, for employees handling low-risk or wrapped foods (category A), for front of house employees, such as waiting or check out staff, and for back of house employees, such as kitchen porters or warehouse staff.

## Course Syllabus

This course covers the following subject matter and focuses on the food manufacturing environment:

- Definitions, legislation and guidance documentation (Food Safety Act 1990)
- Health hazards
- Personal hygiene
- Premises hygiene
- Equipment hygiene
- PPE, RPE and clothing
- Maintaining high standards of food hygiene
- Cleaning techniques and regimes
- Waste management
- Cross contamination
- Pathogens, bacteria and ill health effects
- Pest control
- Record keeping
- Incident reporting
- Risk control
- Storage and handling of foods
- Labelling of foodstuffs
- HACCP – Food safety management
- Environmental Health Officers (EHOs) and enforcement actions

### Course type options:



Tailored



Online

# frequently asked questions...

## The Course

<b>Course Delivery</b>	This course is available as a Tailored or an Online course
<b>Accreditation</b>	ROSPA
<b>Course Length</b>	1 hour (Online); Min half day (Tailored)
<b>Start / Finish Times</b>	To suit
<b>Maximum Group Size</b>	12
<b>Tailored to Specific Requirements</b>	Yes – please provide specific information at the booking stage
<b>Course Material</b>	Handouts are provided on the day

## Certification

<b>Is there an Assessment?</b>	Multiple-choice questions
<b>Are certificates issued?</b>	Yes
<b>Valid for?</b>	Refresher training is recommended every 3 years
<b>When / how are they available?</b>	Available to access from the NUK website upon completion

## The Delegates

<b>Prior Knowledge / Prerequisites</b>	Must have good understanding of written and verbal English
<b>Delegate to provide</b>	Everything is provided on the day

## The Venue

<b>Course Location</b>	At a venue of your choice or a Now u Know Training Centre
<b>Venue Requirements</b>	Please inform us of any mobility concerns
<b>Non-NUK Venues</b>	Must have adequate space, seating, lighting, welfare, 240v socket and an external area for practical demonstrations, where applicable
<b>Refreshment at NUK Venues</b>	Available on request

v.2sept2017