



Food Hygiene in Manufacturing

Level 2

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

EU Regulation 852/2004 Hygiene for Foodstuffs requires food businesses to ensure that all members of staff handling food are supervised, instructed and trained in food hygiene in a way that is appropriate to the work they do.

This course will benefit anyone working in a food processing or manufacturing environment, small or large, or in food assembly, packing and food storage. Examples include food factories, meat cutting plants, vegetable and dry foods packing, dairies, breweries and bottling plants.

Course Syllabus

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

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

Course type options:



Tailored



Open



Online

frequently asked questions...

The Course

Course Delivery	This course is available as a Tailored, Open or Online course
Accreditation	ROSPA
Course Length	2 hours (Online); Min half day (Tailored)
Start / Finish Times	To suit
Maximum Group Size	12
Tailored to Specific Requirements	Yes - Please provide at the booking stage
Course Material	Handouts are provided on the day (except for Online courses)

Certification

Is there an Assessment?	Multiple-choice questions
Are certificates issued?	Yes
Valid for?	5 years. However, refresher training is recommended every 3 years
When / how are they available?	Available to access from the NUK website upon completion

The Delegates

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

The Venue

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

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