

# Food Safety

## Who is this course aimed at?

This course is aimed at anyone working in care who may handle food

## Course Aims

To safely provide support in the kitchen during food preparation and food serving

## Learning Outcomes

- Recognise the symptoms of food-borne illnesses
- Be aware of who is at risk
- Understand which foods are high-risk
- Know the wider impact of food-borne illnesses
- Be aware of the legislation underpinning food safety
- Recognise hazards that can make food unsafe
- Know what anaphylaxis is
- Recognise common allergens
- Be aware of ways to keep food safe from allergen cross contamination
- Be aware of the different types of food pests
- Know how to prevent pests
- Recognise the signs of pests
- Know how to keep food clean and uncontaminated
- Understand how to wash hands effectively
- Know the 'Danger Zone'
- Understand how to store foods safely
- Be aware of the roles and responsibilities

## Course available as

### E-Learning

**Course Length:** 70 Mins

## Contact Us

For more information, or to book any of our courses, please contact us on 01706 375578