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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

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