



# Food Safety Training

Designed to give all food handlers an appreciation of good hygiene practice.

## Benefits:

This course will enable employees to deliver food to customers safely. It will also help businesses to meet the requirements of current legislation and good practise.

## Course Objectives:

By the end of the course, participants will be able to:

Provide an understanding of the principles of food safety, and how to apply the knowledge gained to prevent food poisoning and control hazards.

## Duration

1 day (in-house or arranged public courses)

## Course outline:

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from purchase to services
- Spoilage and preservation
- Food handlers and personal hygiene
- Food premises and equipment
- Food pest and control
- Cleaning and disinfection
- Food safety law and enforcement

## Training requirements:

**Maximum suggested candidates:** 12 (more can be arranged)

**Venue:** Large room

**Equipment required:** Pennine Training will provide all delegates materials handouts, copy of PowerPoint slides. Laptop and projector.

**Cost:** £32.00 per delegate. In-house course will be a day rate of £290.00.

**Timing:** 09.00am to 4.30pm