

Food Hygiene

The course runs for one day and covers the basic principles of food hygiene for those working in front line food preparation, processing and retailing. It is suitable for chefs, cafe and restaurant staff, canteen and school staff who handle and prepare food. The course will enable participants to develop the skills to meet food hygiene regulations.

Do I need previous experience or qualifications to join the course?

This course is for anyone who needs a food safety certificate for work, involving food handling and preparation. There are no formal entry requirements for this course, but a reasonable level of English reading and understanding is required to complete the assessment (Level 2 recommended).

What can I expect to learn?

The course covers the following topics: Historical facts, food poisoning, bacteria, hygiene control, pest control, kitchen design and layout, temperature control, cleaning and disinfection, food hygiene and the Law, food hygiene rules and regulations and keeping a kitchen clean and safe. You will become familiar with issues relating to food poisoning, recognising health hazards linked to the infestation of pests and the use of safe food handling techniques.

How will the course be delivered?

The course is accredited by the Royal Society for Public Health. The assessment consists of a multiple choice test. On successful completion of the course and assessment you will receive a L2 Award in Food Safety in Catering. The accreditation is valid for three years

What do I need to bring?

Notebook and pen/pencil in order to take notes.

Length of study

6 hours in 1 day

Course Fees

Tuition Fee: £60.00

Who can I talk to find out more?

Tel: 01642 811400 Email: info@mcls.ac.uk Or our IAG team at iag@mcls.ac.uk.

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