

Foundation Award in Food Safety

Course Description:

Suitable for a variety of delegates, including new employees with minimal or no prior food safety knowledge, employees handling low-risk or wrapped food or those who work front of house, such as waiting or check-out staff, as well as back of house such as kitchen porters or warehouse staff.

Course Outline:

The course covers the following topics:

- : Food Safety (food hygiene, hazards, responsibilities)
- : Personal Hygiene
- : Cleaning
- : Contamination

Course Duration:

1/2 Day

Assessment:

There is no final assessment. The tutor ensures a thorough understanding has been achieved by questions, answers, discussion and practical scenarios

Certification:

Delegates receive a certificate of attendance

