

Title: Foundation Certificate in Food Hygiene (CIEH Approved)

Aims: To train participants in basic food hygiene,

Objectives: Examine basic food hygiene requirements
Look at methods of safe food storage
Examine methods of cross infection
Explore issues around food poisoning

Target Audience:

This course is for candidates who are involved in the preparation, serving or storage of food. It is certified by the Chartered Institute of Environmental Health (CIEH)

Course Content

- Principles of hygiene
- Storage methods
- Cross infection
- Food poisoning
- Protection from cross infection
- Types of bacteria
- Importance of hand washing
- Hair coverings
- Questions and answers
- Revision
- Assessment

Commentary

This is a 9 hour course, usually run over 2 days, that covers basic food hygiene. It is essential for those working with food, whether it is the preparation, storage or serving, that they have an understanding of food hygiene. It is examined by a multi choice paper and accredited by the Chartered Institute of Environmental Health.

Candidates will be required to complete a workbook and pass the exam in order to gain the qualification at the end of the course.