

IOSH Food Safety

Food safety training is essential for any food business that aims to create and encourage a food safety culture. It is a legal requirement for staff involved in food handling to be adequately trained and supervised in line with their work activity.

This highly interactive and engaging Food Safety Foundation course is IOSH accredited, meets UK EU Legal requirements and is compatible with the relevant Level 2 syllabuses.

COURSE DURATION

6 - 7 hours

TARGET AUDIENCE

- New starters
- Any worker engaged in handling food

Module 1 • Food Safety and Why It Is Important Introduction to Food Safety

Module 2 • Food Businesses and Food Handlers The Law and Food safety • Reporting, Record Keeping and Training • Understanding the principles of hazard and risk

Module 3 • Hazards and Risk Food Safety Hazards and Risks • Food Safety Hazards, Their Sources and Effects • Understanding Bacteria • How Food Safety Risks Arise

Module 4 • Temperature Control Risk Control - Temperature, • Refrigeration, Chilling and Cold Holding Preservation and Storage • Cooking, Hot Holding and Re-heating • Food Preservation • Storage

Module 5 • Food Handlers and Personal Hygiene Risk Control - People, Places • Work Areas and Pests • Food Premises and Equipment • Pest Control • Allergens

- Fully Interactive and easy to use
- Meets CIEH Syllabus
- High Quality Graphics and video
- Takes approximately 6-7 hours to complete
- You have up to 6 months to complete the course