



Target Audience

Catering teams, Care and Support staff in a variety of settings, and Housing and Housing Support Teams where there is a responsibility for food safety for the people they are supporting.

Food Safety is the responsibility of everyone who is involved in the storage, preparation, cooking, serving and handling of food.

The topics covered in this award are regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

Assessment & Certification

This qualification is assessed with a 30 question, multiple choice questionnaire which is externally marked. Learners will need to achieve 20 or more correct answers to gain this qualification.

Learners will need to bring with them on the day photographic identification which will be confirmed as seen by the trainer on the day.

This course is delivered using a range of methods and resources including:

- ◆ Face to Face tutor facilitation, questionnaires, scenarios for breakout groups, questioning and participation and an end of session assessment.

This course has been developed and mapped to current occupational standards, qualification frameworks and the following documents and resources:

- ◆ Food Safety Act 1990
- ◆ Food Hygiene Regulations 2006
- ◆ Food Standards Agency: Safer Food Better Business

Course Content

- ◆ The importance of food safety procedures, risk assessments, safe food handling
- ◆ Reporting food safety hazards
- ◆ Legal responsibilities of food handlers
- ◆ Personal hygiene
- ◆ Protective clothing
- ◆ Keeping the work area and equipment clean and tidy
- ◆ Keeping food safe
- ◆ Safe food handling
- ◆ Temperature controls
- ◆ Stock control
- ◆ Assessment

Learning Outcomes

After attending this course, learners will be able to:

- ◆ Explain how to take personal responsibility for food safety
- ◆ Explain the importance of keeping yourself clean and hygienic
- ◆ Describe the importance of keeping food safe

Duration: 7 Hours