

<b>Course Title:</b> Food Safety Awareness		<b>Duration:</b> Half Day
<b>Broad Aims:</b> To give learners the knowledge in food safety and how to prevent and protect the consumer against illness and/or disease.		
<p><b>Overview</b></p> <p>This course is designed for people working within the Food industry. It especially applies to people who have a duty to protect consumers from food borne illness and/or disease.</p> <p>This course meets the learning objectives of industry standards and will help meet the requirements to achieve high scores in safety and hygiene.</p>		<b>Reference to QCF</b>
<p><b>Learning Outcomes: By the end of the day, learners will be able to understand:</b></p> <ul style="list-style-type: none"> <li>• The law, legislation and good practice for food safety</li> <li>• Food safety hazards and prevention</li> <li>• Taking temperatures, paper trails and auditing</li> <li>• Refrigeration, chilling and cold holding of foods</li> <li>• Cooking, hot holding and re-heating of foods</li> <li>• Food handlers – Legal requirements</li> <li>• Principles of safe storage, rotation, labeling and supplying of food</li> <li>• Cleaning food premises, equipment and layout</li> <li>• Prevent cross contamination and illness</li> </ul>		