



Farnborough College
of Technology

Business Services



shortcourses



Food Safety And Hygiene

Duration: 1 Day

Who should attend?

This course is designed for those who are, or intend to be, food handlers working in a catering environment and provides a basic knowledge of food hygiene. This 1 day course leads to the Level 2 Award in Food Safety in Catering or Retail.

What does the course cover?

The course gives learners a knowledge and understanding of the importance of food hygiene, associated food hazards, good hygiene practice and controls based upon an awareness of food safety management systems.

- Introduction to food-borne illness
- Control of food safety hazards
- Record keeping
- Pest control
- Food safety and the law
- Hygienic practices
- Food storage

How is the course delivered?

The course is delivered as a mixture of lecture, discussion and practical application. There is a 40 minute multi-choice test at the conclusion of the course for those requiring certification.

What are the benefits?

The benefits include ensuring staff having the necessary knowledge and understanding of the importance of good food safety and hygiene practices within the organisation.

**For more information or to book a place please contact our
Employer Hotline on 01252 407299 or email us at business@farn-ct.ac.uk**