



E-LEARNING FACT SHEET

COURSE TITLE	FOOD SAFETY
COURSE LEVELS	LEVEL 2
COURSE OVERVIEW	<p>Public confidence in terms of food safety is a major concern for any business in the food sector.</p> <p>Increasing public, media and legislative scrutiny means food businesses must get it right first time, every time.</p> <p>This online food safety training course helps ensure your staff understand their role in maintaining food safety.</p>
COURSE CONTENT	<ul style="list-style-type: none"> • Introduction to food safety • Microbiological hazards • Food poisoning and its control • Contamination hazards and controls • HACCP from delivery to service • Personal hygiene • Food premises and equipment • Food pests and pest control • Cleaning and disinfection • Food safety enforcement
WHO IS IT AIMED AT?	<p>This food safety training course is suitable for those working in a catering environment who are responsible for handling food.</p> <p>Our courses simplify even the most complex of subjects through media and content-rich exercises that motivate and engage learners.</p>
COURSE DURATION	<p>The course will typically take 4-5 hours to complete, however as this food safety training is hosted online, learners can complete each module at a time and pace to suit them.</p>
TEST/CERTIFICATION	<p>The course is assessed by multiple-choice questions at the end of the course. Learners must score 100% in order to pass.</p> <p>If the learner does not achieve 100% first time, they will be taken back to review the module with which they have struggled. They can then retry the multiple-choice questions as many times as necessary to pass the course.</p> <p>Note, this course does not provide a qualification but meets the mandatory training requirements.</p>
COST	£25.00

