

Food Safety

About the course

Previously known as **Food Hygiene**, this course focuses on the needs of food handlers in all areas of catering and hospitality.

Who should attend

Anyone who buys, stores, prepares cooks or serves food for any setting, including in profession and domestic kitchens and outside catering.

No previous experience is needed.

What you will learn

You will learn how to identify hazards in food preparation and put control measures in place to prevent contamination of food and poisoning.

The length of the course

6 hours, this course can also be done as a distance learning course.

Course content

- Food safety law
- Food safety hazards and controls
- Important aspects of buying, storing, preparing, cooking and serving foods
- Importance of personal hygiene
- Pest control
- Cleaning
- Safety management systems

Assessment and certification

There will be an ongoing assessment by the teacher with a multi-choice paper at the end. Certificates will be issued by Switch but if required further certification can be received from CI EH or RSPH for additional cost of the exam fees.

Where you can do the course

This course can be held in your premises throughout the UK
Open courses are held in Wiltshire and Gloucestershire

How much it costs

See price list.

How to apply

You can book on to a course or organise in house training :

- on our website www.switchtraining.co.uk
- by email info@switchtraining.co.uk
- by phone **01666 823626**

