

# Food Hygiene & Safety

## 1. Overview and Introduction to Food Hygiene & Safety

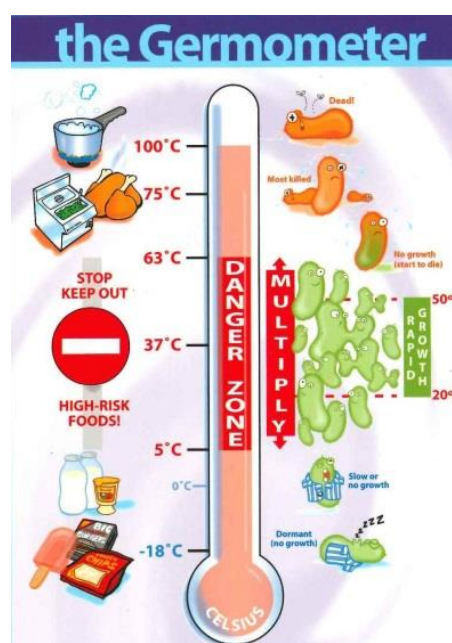
Our Food Hygiene & Safety (HS1) courses are designed to comply with legislation and to give employees an overview on the requirements of keeping food and themselves safe. It will explain the importance of food safety and hygiene control measures including PPE and the consequences if things go wrong. It will explain how to be more aware of potential food risks and workplace hazards, and demonstrate how to improve hygiene and reduce hazards when handling food.

The Food Safety course is also available in 3 other languages -, Modern Chinese, Polish and Welsh.

## 2. Course Outline

This course covers a variety of topics such as -

- Controlling bacteria
- Personal Hygiene
- Workstation and equipment hygiene
- Physical contamination and pests
- Food hygiene and the law
- Health and safety
- Microbiological hazards & controls
- Physical hazards & controls
- Cleaning & disinfection
- The safe handling & storage of food
- HACCP



This qualification is suitable for anyone working in a food and drink environment

## 3. Cost

£35 + VAT per person

## National Food and Drink Training

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