

course objectives

On completion of the course, delegates will be able to:

- State the causes of food poisoning and reasons for its increase.
- Identify the major causes of food poisoning and food borne infections.
- Identify the main sources of bacterial contamination.
- State how human beings can contaminate food.
- State how to correctly store food to prevent contamination.
- Apply the principles of cleaning to a variety of cleaning tasks.
- Define cleaning, disinfection and sterilisation.
- State the names, characteristics and requirements for bacterial growth.
- State their main responsibilities under the Food Hygiene Regulations.

who is the course for?

Anyone working in catering or hospitality setting where food is prepared, cooked and served.

duration / format

A Level 2 course. Flexible 6 hour duration plus multiple choice-style examination. Can be delivered as 2 x half day sessions.

Available in Distance Learning format.

instructor / trainee ratio

Min 1:6 Max 1:12

awarding body

Chartered Institute Of Environmental Health (CIEH)

course content

- Food hygiene legislation
- Food Safety Hazards
- Temperature Control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

course requirements / notes

This is a Level 2 course requiring no previous qualifications or experience.

Training venues will need to provide adequate seating and tables as attendees will undertake a written test.

Oral testing is available on request.

further information / contact us

Cognet Limited

18 Lincoln Fields

Billingsley

Bridgnorth

Shropshire WV16 6PB

Freephone: 0800 7811041

Email: info@cognet-training.co.uk **Web:** cognet-training.co.uk