

FOOD SAFETY



Product Syllabus:

- Introduction to food safety
- Food safety legislation
- Policies and procedures
- Food safety inspections
- The Food Hygiene Rating Scheme
- The Food Hygiene Information Scheme
- HACCP
- Food traceability
- Receiving food deliveries
- Personal hygiene
- Hand washing
- Clothing
- Chemical contamination
- CoSHH
- Physical contamination
- Pests and pets
- Waste management
- Allergenic contamination
- The 14 main allergens
- Allergic reactions and anaphylaxis
- Microbial contamination
- Pathogenic bacteria
- Binary fission
- Food poisoning
- Campylobacter
- Salmonella
- Listeria
- E. Coli
- Hepatitis E
- Symptoms of food poisoning
- What to do in case of food poisoning
- The 4 C's of food hygiene
- Cross contamination
- Colour-coded equipment
- Effective cleaning
- Cleaning schedules
- Kitchen equipment
- Cleaning equipment
- The danger zone
- Cooking temperatures
- Holding food
- Reheating food
- Microwaves
- Temperature probes
- Acrylamide
- Chilling food
- Freezing food
- Defrosting food
- Food storage
- Best-before and use-by dates
- High risk foods
- Signs of spoilage
- Visitors
- Food gifts