

FOOD HYGIENE



Product Syllabus:

- Importance of good food hygiene
- Legal duties
- Food policy
- Poor food hygiene
- Good food hygiene
- At risk groups
- Food hazards
- Bacteria
- Pathogenic bacteria
- How bacteria multiply
- The Danger Zone
- Types of contamination
- How to prevent bacteria multiplying
- Keeping out of the Danger Zone
- Food deliveries
- Food storage
- Food preparation
- Food cooking
- Temperature probes
- Food cooling
- Food holding
- Food re-heating
- Food serving
- Personal hygiene
- Hand washing
- Tackling pests
- Food premises
- Food equipment
- Food boards
- Cleaning
- Disinfecting
- Managing waste

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