

Basic Food Safety Awareness Fact Sheet



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Course Overview

The Basic Food Safety Awareness course has been designed for anyone who works in an environment that deals with food and who is directly involved in food preparation or handling activities themselves. The course provides learners with a basic understanding of food hygiene practices so they can help prevent cross-contamination and ensure food is safe.

Entry requirements

To register for this training learners are required to meet the following entry requirements:

- Must be aged 16 and over

Qualification Progression

Successful learners can progress to other qualifications such as:

TQUK Level 2 Award in Food Safety in Health and Social Care or Early Years and Childcare Settings

Course Outcomes

Upon successful completion of this course you will be able to:

- Understand the importance of food hygiene and recognise the types of health issues poor food hygiene may cause.
- Understand what the law says about food hygiene and how businesses can comply.
- Be able to identify the various types of food safety hazards and know what to do to prevent them from putting food at risk.
- Be able to maintain good standards of personal hygiene and prevent food from being contaminated.
- Understand the importance of thorough cleaning and proper waste management.
- Understand how to carry out effective cleaning activities

Delivery model

To complete the Basic Food Safety Awareness course, learners must complete the following:

- Half day classroom delivery

Certificates of attendance will be provided after learners successfully complete the course.

*Please contact Create Care Training on **01253 596645**
or use the 'contact us' on our website at
www.createcaretraining.co.uk*