Food Safety Training

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Courses

1. Level 1 Food Safety (Manufacturing, Catering & Retail)

Duration: 50 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

The Level 1 Awards in Food Safety provide an ideal solution to staff induction training including:

- New employees with minimal or no prior food safety knowledge;
- Employees handling low-risk or wrapped foods (category A);
- Front of house employees, such as waiting or check out staff;
- Back of house employees, such as kitchen porters or warehouse staff.

Course	Module Number	Module Name	Pass % Required
Level 1 Food Safety	1	Food Safety Legislation	75
Level 1 Food Safety	2	Hazards from Delivery to Service	75
Level 1 Food Safety	3	Risk Control (Prevention of Contamination)	75
Level 1 Food Safety	4	Pests, Premises and People	75

2. Level 2 Food Safety (Manufacturing, Catering & Retail)

Duration: 75 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;

• Hospitals;
• Care homes;
• Schools;

Course	Module Number	Module Name	Pass % Required
Level 2 Food Safety	1	Food Safety Legislation	75
Level 2 Food Safety	2	Hazards from Delivery to Service	75
Level 2 Food Safety	3	Risk Control (Prevention of Contamination)	75
Level 2 Food Safety	4	Pests, Premises and People	75

3. Achieving Food Hygiene Rating Level 5

In December 2008 the Food Standards Agency agreed a National Food Hygiene Rating Scheme. It is now running in all areas of Wales, Northern Ireland and in 99% of England.

In practice the rating scheme is designed to ensure that businesses that are broadly compliant with food law and are managing food safety risks will receive a rating of three … and those who are managing the risk **well** will receive a rating of four or five. However, significant lapses in any of the scoring criteria can also have a significant effect on the rating.

This course is intended to give you an overview of how the National Food Hygiene Rating Scheme works, what the scoring criteria are and how these are assessed by the inspectors, the appeals process, the Safer Food Better Business management system, E-Coli and concludes with some practical advice for ensuring your premises gets the best score possible.

Course	Module Number	Module Name	Pass % Required
Achieving Food Hygiene Rating Level 5	419	Food Hygiene Ratings – An Introduction	70
Achieving Food Hygiene Rating Level 5	420	Scoring Criteria	70
Achieving Food Hygiene Rating Level 5	421	Appeals	70
Achieving Food Hygiene Rating Level 5	422	Safer Food Better Business (SFBB)	70
Achieving Food Hygiene Rating Level 5	423	E.Coli	70
Achieving Food Hygiene Rating Level 5	424	Good Hygiene Structure and Cleaning	70

Recommended System Requirements

- Operating System: Windows 7+ or Mac OSX (10.8+)
- Browser: A modern and up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Additional Software: Flash Player (latest version)
- Download Speed: Broadband (3Mb+)