

COURSE GUIDE



**ONLY
£29.00**

FOOD HYGIENE:

**FOOD HYGIENE
INTERACTIVE TRAINING COURSE**

Why do I need this course?

Food hygiene is one of the most important areas of health and safety as the chances of causing harm to people are much higher. Unsafe foods can cause many perilous diseases including various forms of cancer. This course will provide the relevant information needed to contribute to good food hygiene.

What's covered in each course chapter?

There are seven areas to this course which will cover the following:

- Definition of food safety
- Personal hygiene
- Food poisoning
- Dealing with food
- Contamination
- Record keeping
- Food safety guidance

What are the benefits of the course?

This course will benefit both employers, employees and even customers. The course offers the vital information that could ultimately reduce the risk of contamination of foods.

How will the course work?

This interactive course will be delivered online to users who can study from their own computers or portable device from anywhere they choose.

The course makes use of modern illustrational graphics to ensure it remains engaging throughout, and users will also be quizzed throughout the process, testing their knowledge at certain points along the way. This will be in preparation for a compulsory self-test at the end of the training course.

Each user will receive informative advice and guidance wherever needed, and the course also features a risk checklist which asks the user a series of questions relating to their current working environment.

Upon successful completion of the course, trainees will receive a certificate which can be downloaded at no extra charge.

Course Length:

40-45 minutes

Price:

£29.00

