

COURSE GUIDE



FOOD HYGIENE:

**FOOD HYGIENE
TRAINING VIDEO**

Why do I need this course?

Where food is at play, the chances of causing harm to people is much greater. Unsafe foods can cause many perilous diseases including various forms of cancer. This course will food hygiene.

What's covered in each course chapter?

There are four chapters to this course which will each cover the following:

- Personal Hygiene & Performing Opening Checks
- Correct Storage of Food
- Food Handling
- Cooked Food
- Correct Storage of Cooked Food
- Performing Closing Checks

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 is delivered in video format, making use of modern illustrational graphics to ensure it remains engaging throughout.

This professionally produced video is entertaining and informative, and will offer the necessary information required to complete a risk checklist and self-test following the video.

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

Course Length:

30 minutes

Price:

£17.50

