SQT

TRAINING THAT DEVELOPS
REAL CAPABILITY











Food Hygiene & Safety

FS014

Food Hygiene & Safety

The European Parliament Hygiene of Foodstuffs Regulation (EC) No. 852/2004, Annex II, Chapter XII states that “food business operators are to ensure that food handlers are supervised and instructed and/or trained in Food Hygiene matters commensurate with their work activity”.

The ‘Food Hygiene & Safety’ course is designed for food handlers who require knowledge of food safety principles in a food manufacturing environment. Having acquired this knowledge, food handlers will be better equipped to deliver a safe product to consumers on a continuous basis.

On completion of the course, delegate’s knowledge will be assessed via a multiple choice exam (optional).

This course is available for virtual delivery (1 face-to-face training day typically translates into 2 to 4 virtual sessions per day, this is determined by the specific course content. Number of sessions and specific session times will be confirmed in advance of course delivery.)

Duration & Price

Duration: 0.5-1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

Introduction to Food Safety

Part 1

- The first principles

Part 2

- Microbiology and illness
- Bacteria
- How bacteria multiply
- High risk food

Part 3

- Contamination and prevention of illness
- Temperature control
- Preparing and presenting food
- Spoilage and preservation
- Delivery and storage

Part 4

- Personal hygiene
- Section B Cleaning and disinfection
- Section C Food pests
- Section D Premises and equipment
- Section E Food safety control / HACCP / Legislation

Multiple Choice Exam (Optional)

Who should participate?

- General management who wish to acquire a broad knowledge of Food Safety issues
- Quality Assurance Personnel
- Production Personnel
- Maintenance Personnel
- Purchasing Personnel
- Sanitation Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Know the biological, chemical and physical hazards in their work environment
- Understand the causes of food poisoning
- Know how food poisoning can be prevented
- Understand the importance of temperature control
- Understand the importance of personal hygiene in a food environment
- Understand the importance of cleaning and sanitation
- Know the importance of pest control measures in a food retail environment
- Understand the structure of a food safety system including pre-requisite program and HACCP plan

Tutors



Brian Robinson
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What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

QQI AWARD | IEMA APPROVED | CompEx Part of the JTL Group | FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE | CQI IRCA APPROVED TRAINING PARTNER | Chartered Institute of Environmental Health

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