

# FOOD SAFETY ONLINE COURSES



## LEVEL 1 FOOD SAFETY Retail / Catering / Manufacturing (50 mins)

The Level 1 Awards in Retail / Catering / Manufacturing 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

### Note:

Course duration 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 FOOD SAFETY Retail / Catering / Manufacturing (75 mins):

By the end of this course, learners will be able to:

- Identify the key legislation involved with food safety and its application to the retail environment
- Recognise hazards that can occur during delivery through to service of food and how to contain them
- Understand the nature of microorganisms and their link for food borne illnesses and food poisoning
- State the safety procedures and how they assist with controlling risk in the work environment
- Demonstrate understanding of the importance of effective pest control

# FOOD SAFETY ONLINE COURSES



## ACHIEVING FOOD HYGIENE RATING LEVEL 5 (50 MINS)

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. It concludes with some practical advice for ensuring your premises gets the best score possible.

**By the end of this course, you will be able to:**

- Identify Food Hygiene ratings and understand what they mean.
- Define the scoring criteria and how decisions on the final score are made.
- State how scores can be appealed
- Apply Safer Food, Better Business to ensure compliance with legal obligations.
- Create and evaluate good Hygiene and cleaning structures for your business

## ALLERGEN AWARENESS CATERING (100 MINS)

This course covers general allergies, food allergies and food intolerances and explain the differences between them.

It covers the 14 allergens controlled by legislation along with food additives and how they can trigger allergic reactions.

Allergic reactions can have serious consequences so knowing which substances can cause them and how to avoid cross contamination is vital to anyone working in the food industry.

It takes a detailed look at the symptoms of food allergies and takes in the wider picture discussing the current theories of why rates are increasing.

It then finishes off by covering practical steps that can be taken to reduce the risk from allergens and also what steps can be taken both internally and externally to monitor the control measures.

# FOOD SAFETY ONLINE COURSES



## SUPERVISING FOOD SAFETY LEVEL 3 (260 MINS)

This is a comprehensive course starting with basic definitions of key words, then follows a logical path through other topics including the types of food hazards, personal hygiene, pest control, legislation, enforcement, and the design and cleaning of food premises and equipment.

It also discusses how to implement a successful food safety management system.

A wide range of topics are covered because maintaining food safety and food hygiene is vital if you're to reduce the risk of food poisoning.

The correct Food Safety Management System, professionally run, protects your customers, your staff, and the reputation of your company.

## INTRODUCTION TO HACCP LEVEL 2 (80 MINS)

This course starts by covering some of the key terms you will need to understand, before moving on to identifying critical control points and analysing some of the key hazards.

It will show you how to determine control points and how to avoid cross-contamination in the food chain.

It will also cover some of the control measures that can be taken along with how to address a problem is a critical limit is breached.

Towards the end of the course all this will be brought together by taking you step by step through the implementation of HACCP and see how the 7 principles of HACCP are integrated into the whole process.