

**Duration:** 8 hours

**Course level:** Introductory

**Delivery method:** Online/CD-ROM

## Introduction

**At best, a serious case of food poisoning could damage a business's reputation. At worst, it could endanger customers' lives.**

Responsible organisations can help to ensure the safety of their business and their customers by gaining a thorough knowledge of basic food hygiene principles and practice.

**Basic Food Hygiene** will help employees to establish and maintain high standards of food hygiene within your business. The high quality, interactive content provides an effective grounding in food safety which can help participants achieve a recognised public health qualification.

## Who is the course for?

**Basic Food Hygiene** is a comprehensive course which is appropriate for people, such as cooks, kitchen assistants, food preparers or waiters, who handle food directly or indirectly. It will suit anyone who is new to the industry and also existing staff who want to refresh and develop their knowledge and skills.

It is aimed at businesses of all sizes in the catering and hospitality sector. No prior knowledge or experience is needed and there are no formal entry requirements.

## What will you get from this course?

When you have completed this course, you will be able to:

- understand how good food hygiene contributes to food safety
- explain how micro-organisms cause illness through contamination
- appreciate the importance of personal hygiene and good hygiene practices
- describe current legal obligations and the consequences of non-compliance
- identify what hazards are and how they are controlled and monitored
- sit one of the following Royal Institute of Public Health (RIPH) qualifications:
  - Foundation Certificate in Food Hygiene
  - Level 2 Award in Food Safety in Catering.

## Course features

You can start the course as soon as you receive your CD-ROM and use it at any time, providing you have access to a computer with an internet connection. It is available for six months from the date first accessed.

**Basic Food Hygiene** uses on-screen text, audio, high quality video and animation to help you develop your knowledge and skills. It covers all aspects of food safety including possible contamination routes and methods of reduction, common-sense hygiene practices and an overview of relevant legislation.

A number of multiple-choice questions, real-life examples and practical exercises help you test what you have learned and check your understanding. Each exercise is followed by immediate feedback.

The course is introduced by celebrity chef and host, James Martin, of BBC TV's Saturday Kitchen.

## Course modules

- Introduction
- Other Contaminants
- Cleaning and Disinfection
- Premises and Equipment
- Legislation
- Micro-organisms
- Storage
- Pest Controls
- Personal Hygiene
- Hazard Analysis

## Does the course lead to a formal qualification?

When you have completed this course, you will possess the knowledge needed to sit one of the following Royal Institute of Public Health (RIPH) qualifications:

- Foundation Certificate in Food Hygiene
- Level 2 Award in Food Safety in Catering.

This course provides the background learning for the qualifications.

## Other courses you might be interested in

Steps to Success –  
Professional Customer Service Skills  
Steps to Success –  
Professional Sales Skills

Health & Safety – Law & Practice

**Course code:** 100755BT002

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