



Food Safety for Businesses (online)



Overview

This NCFE accredited interactive e-learning programme is the ideal way to obtain the relevant training and certification to meet today's stringent European directives and covers the required areas from bacterial growth and food contamination through to storing, preparing, cooking and serving food safely. Designed by training professionals, it uses a combination of fun interactive games and exercises to help reinforce the learning.

Target Group

This modular online course is ideal for any food handlers, within the retail, catering or manufacturing industries. It is also suitable for anyone working towards NVQs.

Objectives

By the end of this online course, participants will;

- ✗ Understand what constitutes good food safety practice
- ✗ Be able to competently implement these principles into their working role.

Course Content

This course takes approximately 3-5 hours although can be taken at participants' own pace to fit in with work, shifts etc. It covers the following 10 modules:

- ✗ Food Contamination
- ✗ Bacteria
- ✗ Bacterial growth
- ✗ Food poisoning and environmental health
- ✗ Purchase to storage including HACCP
- ✗ Kitchen design
- ✗ Personal hygiene
- ✗ Cleaning
- ✗ Pest control
- ✗ Preparation to service

At the end of each module there will be 10 multiple choice questions with a pass mark of 8/10 (80%) in order to move on to the next module (it is possible to re-take each module as many times as necessary.) Once all modules are completed, there is a final test of 30 multiple questions with a pass mark of 25/30 (83%)

Outcomes

On successful completion of this course, participants will be awarded a nationally recognised certificate, which they will receive within 5-10 working days.

Minimum System Requirements

- ✗ Multi-media PC with soundcard & speakers
- ✗ Internet connection
- ✗ Microsoft Windows NT, 2000, XP or later