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Food Safety [Download PDF](#)

Course Aim

To safely provide support in the kitchen during food preparation and food serving.

Learning Outcomes

- Recognise the symptoms of food-borne illnesses
- Be aware of who is at risk
- Understand which foods are high-risk
- Know the wider impact of food-borne illnesses
- Be aware of the legislation underpinning food safety
- Recognise hazards that can make food unsafe
- Know what anaphylaxis is
- Recognise common allergens
- Be aware of ways to keep food safe from allergen cross contamination
- Be aware of the different types of food pests
- Know how to prevent pests
- Recognise the signs of pests

- Know how to keep food clean and uncontaminated
- Understand how to wash hands effectively
- Know the 'Danger Zone'
- Understand how to store foods safely
- Be aware of the roles and responsibilities



Food Safety

This course is aimed at all working in residential care who may handle food.

[More Information](#)

[E-Learning](#)

70 Mins

£12.00 inc. Tax

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