



An Introduction to Food Safety Level 1

Programme Overview

It is a legal requirement that all food handling staff must be trained and/or supervised in a manner appropriate to their duties (European Community (Hygiene of Foodstuffs) Regulations). The implementation of a food safety management system based on the principles of HACCP and the provision of food hygiene training are recognised as fundamental steps towards assured food safety. The purpose of this programme is to give participants a basic knowledge of food safety.

Objectives

By the end of this programme, participants will:

- Be aware of the legislation governing food safety and the powers of policing bodies
- Know how food can be put at risk by chemical, physical and microbiological hazards
- Describe what cross-contamination is and how to avoid it
- Know the difference between high and low risk foods
- Know the three elements of hygiene
- State the requirements for safe delivery, storing, displaying and preparing of food
- Explain the importance of HACCP
- Know of the importance of pest control
- List the appropriate food safety records that must be maintained

Content Includes

- Introduction to Food Safety and Food Safety Legislation
- Hygiene in the Food Industry
- Delivery, Storage, Display & Preparation Requirements
- Importance of HACCP
- Importance of Pest Control
- Essential Food Safety Records

Methodology

This is a highly interactive ½ day programme. Video, exercises, case studies and group discussions will be used to reinforce learning. A written assessment will be carried out upon completion of this programme. Participants will be issued with a certificate of attendance.

Who Should Attend?

All staff responsible for the handling, preparation and storage of food.