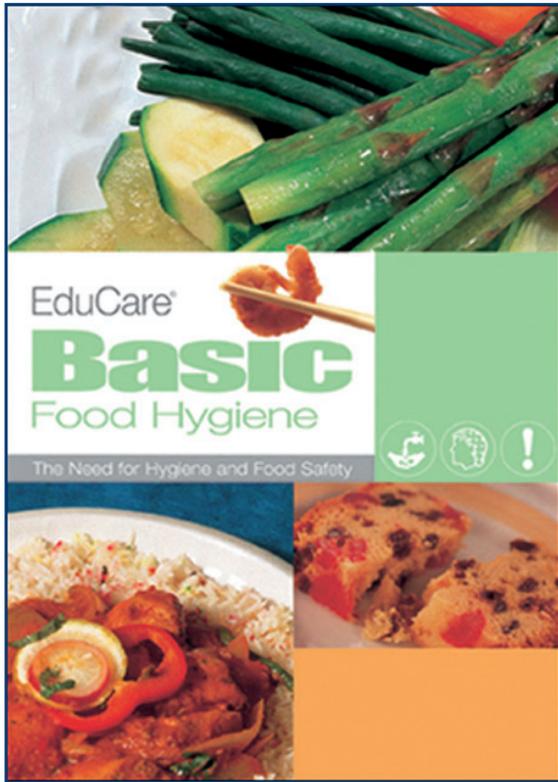


Basic Food Hygiene



About the Programme

This authoritative Level 2 programme is specifically designed for food handlers, particularly those using and storing raw ingredients and high risk foods. It contains essential information on all aspects of food hygiene and meets both CIEH (Chartered Institute of Environmental Health) and RIPH (Royal Institute of Public Health) standards. Learn about the risks of contamination, food-borne illnesses and your legal responsibilities. Understand the importance of correct food handling and storage, personal hygiene, preventative measures and effective controls and procedures.

Programme make-up

- Modular, bite-size format provides an easy way to learn the essentials.
- The programme contains four concise learning modules and questionnaires completed by a proficiency test, with full instructions throughout.
- There are also worksheets that allow the knowledge gained to be put into practice in the workplace.
- A personalised certificate on successful completion of the final proficiency test provides evidence of learning.
- There is confirmation of the correct answers to reinforce the participant's knowledge.
- Available in paper-based and online learning methods.

Programme benefits

- Brings staff quickly up-to-speed.
- People with different working arrangements and in different locations receive the same clear, consistent messages.
- The programme can be used as a pre-employment, induction or refresher tool.

Programme Contents

Module one – Food Borne Illness, Bacteria & Prevention

Learn about the different kinds of food-borne illness; bacteria – the good and the bad and the high risk foods and allergies.

Module two – Contamination, Spoilage & Prevention of Food Poisoning

Explore the different kinds of contamination: microbiological, physical, chemical; where contamination can occur; how to control contamination and spoilage and a guide to safe temperatures.

Module three – Effective Hygiene

Learn about the importance of personal hygiene; keeping premises and equipment clean; food pests and bad habits and effective cleaning and disinfecting.

Module four – Storage, HACCP and the Law

Examine how food is delivered and stored; useful tips for good storage practice; the importance of HACCP (Hazard, Analysis & Critical Control Point) and the law and regulations.

Questionnaires and Proficiency Test

Reinforce the knowledge gained over the whole programme.

Why Choose EduCare?

“Our practitioners have undertaken approximately 2000 courses and we have found them to be very high quality. Our relationship with EduCare has been very beneficial and we have found them to be professional, helpful and able to adapt well to our systems. I would willingly recommend them. They have successfully filled the gap for alternative methods of delivery.”

Tammie Redman, Milton Keynes Council, Early Years and Childcare Team

“The assimilation of knowledge is measured by the questionnaires that accompany each module and we like the fact that they are marked independently.”

Skill Force

As an organisation, we get a lot of after-care support from the EduCare team who are always there if you need them.

Connexions

“I like the fact that it's a quite rigorous training process. It's not something we just rubber-stamp; you actually have to put some work into the programme which means you learn something at the end of the day.”

Royal Society for the Protection of Birds

“A huge advantage of EduCare is the flexibility it offers. People can do them when and where they want; the night shift seems quite a popular time to study! Some managers of our residential homes use them as team-building exercises and work together as a group to complete the programme. We have had good feedback from our people. Even when they have been completed, the subjects are still discussed and the advice and information contained within them are put into practice. I would definitely recommend EduCare to other organisations.”

Liz Bennett, Accreditation & Assessment Senior Administrator, Mencap

“In short the EduCare methodology is cost effective, accessible, simple, measurable and most importantly, effective. The programme supports our organisation's health and safety culture and understanding. West Midlands Fire Service is committed to high standards of health and safety and would recommend the programme to other fire services to use within their service to support these standards.”

Mark Bishop, Safety, Health and Environment Adviser, West Midlands Fire Service

“People can do it at their own convenience. Everyone likes the certificate which evidences the learning and looks very professional. There are lots of them pinned up on our notice boards around the office. We have just had our independent Child Protection Audit to ensure we comply with all available legislation and best practice and the training was cited in the auditor's report.”

Rebecca Wilding, Training Administrator, Kent Probation

- Over 25 years experience in creating and delivering award-winning, distance learning programmes.
- Our simple and highly successful methodology has been experienced by over two million participants.
- We work with experts to create dynamic content and host it on our cutting edge online learning system.
- We provide support through our professional and experienced customer support staff, as well as dedicated account managers.
- EduCare programmes have been independently CPD certified.
- Our customer experience surveys consistently record satisfaction rates of 98% or above.
- We have held the BSI Quality Standard ISO9001:2008 and the Investors in People standard for over a decade.



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