Food Safety Training

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Courses

1. Level 1 Food Safety (Manufacturing, Catering & Retail)

Duration: 50 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

The Level 1 Awards in Food Safety provide an ideal solution to staff induction training including:

• New employees with minimal or no prior food safety knowledge;

• Employees handling low-risk or wrapped foods (category A);

• Front of house employees, such as waiting or check out staff;

• Back of house employees, such as kitchen porters or warehouse staff.

Course	Module Number	Module Name	Pass % Required
Level 1 Food Safety	1	Food Safety Legislation	75
Level 1 Food Safety	2	Hazards from Delivery to Service	75
Level 1 Food Safety	3	Risk Control (Prevention of Contamination)	75
Level 1 Food Safety	4	Pests, Premises and People	75

2. Level 2 Food Safety (Manufacturing, Catering & Retail)

Duration: 75 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

• Pubs, hotels, restaurants;

• Supermarkets and retail environments;

• Food and drink manufacturers;

• Hospitals;

• Care homes;

• Schools;

Course	Module Number	Module Name	Pass % Required
Level 2 Food Safety	1	Food Safety Legislation	75
Level 2 Food Safety	2	Hazards from Delivery to Service	75
Level 2 Food Safety	3	Risk Control (Prevention of Contamination)	75
Level 2 Food Safety	4	Pests, Premises and People	75

3. Achieving Food Hygiene Rating Level 5

Duration: 50 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

In December 2008 the Food Standards Agency agreed a National Food Hygiene Rating Scheme. It is now running in all areas of Wales, Northern Ireland and in 99% of England.

In practice the rating scheme is designed to ensure that businesses that are broadly compliant with food law and are managing food safety risks will receive a rating of three … and those who are managing the risk well will receive a rating of four or five. However, significant lapses in any of the scoring criteria can also have a significant effect on the rating.

This course is intended to give you an overview of how the National Food Hygiene Rating Scheme works, what the scoring criteria are and how these are assessed by the inspectors, the appeals process, the Safer Food Better Business management system, E-Coli and concludes with some practical advice for ensuring your premises gets the best score possible.

Course	Module Number	Module Name	Pass % Required
Achieving Food Hygiene Rating Level 5	1	Food Hygiene Ratings – An Introduction	70
Achieving Food Hygiene Rating Level 5	2	Scoring Criteria	70
Achieving Food Hygiene Rating Level 5	3	Appeals	70
Achieving Food Hygiene Rating Level 5	4	Safer Food Better Business (SFBB)	70
Achieving Food Hygiene Rating Level 5	5	E.Coli	70
Achieving Food Hygiene Rating Level 5	6	Good Hygiene Structure and Cleaning	70

4. Allergen Awareness

Duration: 100 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

Allergies occur when the body's immune system reacts to a usually harmless substance as though it is harmful. Why this happens, isn't clear. However, most sufferers come from families that have a history of allergies, or related problems. Every year, the number of people with allergies is increasing so having an awareness of potential allergens and why they can be harmful is becoming more important, particularly if you work in the service industry.

This course covers general allergies, food allergies and food intolerances and explain the differences between them. It covers the 14 allergens controlled by legislation along with food additives and how they can trigger allergic reactions. It takes a detailed look at the symptoms of food allergies and takes in the wider picture discussing the current theories of why rates are increasing. It then finishes off by covering practical steps that can be taken to reduce the risk from allergens and also what steps can be taken both internally and externally to monitor the control measures.

Course	Module Number	Module Name	Pass % Required
Allergen Awareness	1	Food Intolerance and Allergens: the Basics	70
Allergen Awareness	2	Food Intolerances - Causes and Symptoms	70
Allergen Awareness	3	Allergies - Causes and Symptoms	70
Allergen Awareness	4	Allergen Facts	70
Allergen Awareness	5	Food Allergens and the Law	70
Allergen Awareness	6	Food Allergens - Practical Steps	70
Allergen Awareness	7	Allergen Information for Consumers	70
Allergen Awareness	8	Internal Monitoring and Review	70
Allergen Awareness	9	External Monitoring and Review	70

5. Introduction to HACCP Level 2

Duration: 80 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).

HACCP stands for Hazard Analysis and Critical Control Point. It is an internationally recognised food safety management system that is used to identify, evaluate and control hazards which are significant for food safety.

Rather than being a reactive system, HACCP is pro-active. The focus is on prevention of hazards rather than relying mainly on end-product testing.

This course will start by covering some of the key terms you will need to understand before moving on to identifying critical control points and analysing some of the key hazards. It'll show you how to determine control points and how to avoid cross-contamination in the food chain. It will also cover some of the control measures that can be taken along with how to address a problem is a critical limit is breached.

Towards the end of the course all this will be brought together by taking you step by step through the implementation of HACCP and see how the 7 principles of HACCP are integrated into the whole process.

Course	Module Number	Module Name	Pass % Required
Introduction to HACCP Level 2	1	Key Definitions	70
Introduction to HACCP Level 2	2	Microbiological Hazards and Controls	70
Introduction to HACCP Level 2	3	Chemical Hazards and Controls	70
Introduction to HACCP Level 2	4	Allergens and Avoiding Cross-Contamination	70
Introduction to HACCP Level 2	5	Physical Hazards and Controls	70
Introduction to HACCP Level 2	6	Prerequisite Programmes	70
Introduction to HACCP Level 2	7	Implementation of HACCP	70
Introduction to HACCP Level 2	8	The 7 Principles of Hazard Control in Practice	70

Recommended System Requirements
• Browser: Up to date web browser
• Video: Up to date video drivers
• Memory: 1Gb+ RAM
• Download Speed: Broadband (3Mb+)