

FOOD SAFETY AWARENESS



COURSE DURATION	3 hours
CERTIFICATION	3 years
QUALIFICATION	N/A
ASSESSMENT	Continuous by your trainer
ADDITIONAL SUBJECTS <i>(and bespoke content)</i>	Additional subjects could add extra time to your course. If you require bespoke content, please get in touch
RENEWAL	Repeat the course. We provide an email reminder service
MCG POLICIES <i>(details on request)</i>	MCG has an equality and diversity policy and a robust complaints policy and procedure – we treat all opportunities to improve our service with positivity and respect. Our GDPR privacy policy and general terms and conditions are available to view at www.mcgtraining.co.uk

CONTENT – HSE and Quallsafe Awards content-compliant

- The importance of food safety
- Food safety laws and legal responsibilities of food handlers
- Types of contamination and the associated risks
- Bacteriology
 - Food poisoning
 - Foodborne illnesses
- Personal hygiene
- Work flow, work surfaces and equipment
- Cleaning and disinfection
- Waste disposal
- Pest control
- Safe food handling practices including time and temperature controls
- Storage Stock control procedures



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Core Values - Quality | Service | Integrity | Communication

Purpose - To teach people how to manage an out-of-hospital medical emergency, prevent injury and promote health and wellbeing, both at work and at home.
Mission Statement – To help organisations build and maintain a positive safety culture and control their own health, safety and wellbeing management systems.