

# PREPARING FOOD SAFELY - *charity*

<b>COURSE DURATION</b>	6 hours in two 3-hour sessions (separate days)
<b>CERTIFICATION</b>	Attendance. Can be repeated as per risk assessment
<b>WHO IS THIS FOR?</b>	People with learning difficulties – supervisor presence required
<b>QUALIFICATION</b>	NA
<b>ASSESSMENT</b>	Three short quizzes (very informal)
<b>ADDITIONAL SUBJECTS</b> <i>(and bespoke content)</i>	Additional subjects could add extra time to your course. If you require bespoke content, please get in touch.
<b>RENEWAL</b>	Repeat the course. We provide an email reminder service.
<b>MCG POLICIES</b> <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 <a href="http://www.mcgtraining.co.uk">www.mcgtraining.co.uk</a> .

## CONTENT – *Qualsafe Awards, HSE and Food Standards Agency content-compliant*

- Why food safety is so important
- The law
- How germs can cause illness
  - *Fridge game + Quiz*
- Personal hygiene
  - *Handwash practical*
- Design and equipment
  - *Design a food premises*
- Cleaning and disinfecting
- Pest control
  - *Quiz*
- Timings and temperature
- Food storage and deliveries
  - *Quiz*