



The Course

In brief...

This course is ideal for those needing an understanding of basic food hygiene practices in the work or home environment. This qualification will benefit anyone working in a situation where food is prepared, cooked and served. Relevant to all catering operations - for example, restaurants, pubs, hotels, fast-food outlets, retail, travel, contract catering, in hospitals, care and nursing homes, schools, prisons and armed forces. It is suitable for those starting work in the food industry or for those wanting a good understanding of food safety in their own homes.

What the Course Leads to

What courses can I do after this?

You can progress onto the RSPH Level 3 Award in Supervising Food Safety in Catering.

What do I need to apply

To do this course you should have...

There are no formal qualifications required.

Course costs

Costs

£40.00

The cost includes tuition and examination fee.

Associated Costs

There are no additional costs.

Course Content

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Session 1 - Food allergy and intolerance

- Food safety
- Food allergens - a food hazard
- Food allergy
- Food intolerance
- Coeliac disease
- Food allergy - a growing problem
- Food information for consumers
- Consolidation

Key Information

Duration

4 Hours

Attendance

Part-time

Level

Other Courses

Qualification Name

Level 2 Award

Awarding Body

Royal Society of Public Health (RSPH)

Session 2 - Practical allergen management

- Introduction
- Risk assessment
- Risk management
- Risk communication
- Risk review

Session 3 - Communication

- Introduction
- Communicating allergen information to customers
- Developing and maintaining allergen awareness
- Summary
- Consolidation

Next Steps ...

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Live chat available on the website

