



## CHARTERED INSTITUTE OF ENVIRONMENTAL HEALTH

### BASIC FOOD HYGIENE CERTIFICATE

#### Course Aim:



To provide employees with food hygiene understanding which will enable them to contribute to any food hygiene management system.

#### Course Objectives:



To enable team members to work in a safe and healthy manner and contribute to improving food hygiene within an organisations' policy.



To ensure team members are able to identify key food hazards in their own workplace.



To ensure delegates understand the importance of food hygiene rules and working procedures.



To ensure that team members are able to report food hygiene problems.



To ensure that all delegates are aware that they are responsible for their own actions.

#### Programme Content:



Food Poisoning



Premises, Equipment & Pest Control



Bacteriology



Cleaning & Disinfecting



Prevention of Contamination & Food Poisoning



Legislation



Personal Hygiene

#### Duration of Programme:

This is a tutor led course and will take 7 hours of training followed by a short objective test of 30 multi-choice questions. Oral tests are available to ensure that candidates with learning difficulties or disabilities can also access the training course and achieve success.

It is available as a one-day full time course.

#### Programme Support:

All delegates will receive a copy of the CIEH 'Food Safety First Principles' and a **HATS** course book.