

Food Hygiene & Safety

www.utopiatraining.net 0151 426 6236

£15.00
Per Person

Course Duration 3hours Learning Aims/Outcomes

- Food safety and hygiene laws
- Allergies and intolerances
- Hazards analysis and critical control points
- Temperature control (safe cooking, storing & serving temperatures)
- Safe cleaning products to use around food
- Keeping food areas clean and free from pests
- Contamination leading to food poisoning
- Good hygiene habits
- Sanitising food equipment and using it appropriately
- EU legislation and legal requirements
- Reporting and recording incidents or concerns