



Food Safety

Course Objectives

This course explores and raises awareness of the key principles of safe food hygiene and practices. It will be relevant to anyone whose role within the care environment involves handling and serving of food and drink. The main laws, duty of care and rules that exist to minimise the risk related to poor food handling will be examined, together with specific hazards relevant to care settings.



Course Content

- Key features of food poisoning and common causes of outbreaks
- Food contamination - sources and associated risks
- Personal hygiene standards
- Protective clothing
- Staff health
- Food safety laws and food safety management system (HACCP)
- Food handling, preparation, cooking and serving
- Food storage and temperature control
- Cleaning and disinfection
- Safe disposal of refuse
- Pets and control of pests
- Kitchen access
- Strict hand hygiene practice

QCF: Health and Social Care Diploma - HSC 2029
UNIT 233

Who Should Attend?

- Residential home owners and managers
- Residential home staff
- Home care support workers
- Voluntary workers

Course Information

- Duration:** Half-day course (3 hours)
Location: Eastbourne, East Sussex
Frequency: Annual updates
What's included: Tea / coffee & biscuits
All work and exercise sheets
Completion certificate

Bookings

For availability and bookings, contact Unity Training Solutions today on 0845 034 6410.

In-house Training

If you have a several staff to train, Unity can arrange group training workshops for you at their Eastbourne centre. Alternatively, if you have the facilities, training can be delivered in-house.