



Course Number
SC0204 Level 1 (Basic)



Validity
3 Years



Duration
1/2 Day



Formal Assessment
Yes (when accredited option is selected)



Introduction

- Introductions & course overview

Course Content

- Legislation
- Food hygiene hazards
- Importance of temperature
- Refrigeration, cold holding, chilling
- Cooking, reheating, hot holding
- Safe storage
- Preparation

“

10 Bugs in your food can multiply to more than one million in just 12 hours.

- Food Standards Agency

”

“bringing training to life”

This course is primarily for staff employed within a Health & Social Care setting who, during the course of their work, come into contact with food through preparation, serving, or working within the kitchen environment. Staff will gain significant insight into correct practices and the consequences of failing to implement these.

Course Content (continued)

- Food handling
- Hand cleaning
- Premises and equipment
- Formal assessment (where accredited)
- Evaluation

Further training

We also offer SC0204.1 Level 2 (intermediate) training in Food Safety. This is a full day course. Both level 1 & level 2 options can be independently accredited with the below awarding bodies.



Approved HABC Centre



CIEH Registered Centre