

## **Foundation Certificate in Food Hygiene - a one-day course**

### Course overview

To give first tier food workers an appreciation of the fundamentals of good food hygiene practice.

### Aimed at

All staff working in a frontline catering environment.

### Key learning points

By the end of the programme attendees will have:

- an understanding of the basic requirements of food safety legislation
- the ability to describe the powers which local authorities have to control the sale of unfit, sub-standard or injurious food
- the ability to state in general terms the requirements of the current regulations in relation to: construction and cleanliness of premises and equipment; food handlers and their training; the handling of food; facilities to be provided in premises; the temperatures at which food must be stored
- the ability to explain the circumstances in which insanitary food premises may be closed.

This programme is tested and offers certification on successful completion.