



Prem Safety

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Food Safety



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Has your workforce received sufficient food safety training?

Does your establishment have a food safety management system in place?

Are your staff trained to prepare food for customers who have allergies?

Food poisoning affects around 5.5 million people in the UK each year. Your staff must receive sufficient training to avoid food poisoning outbreaks.

FSA - Food Safety Agency

Who is food safety training for?

If you answered 'no' to the questions above, this course is for your team. Food safety training will educate your employees on the best working practices to avoid cross-contamination in your premises.

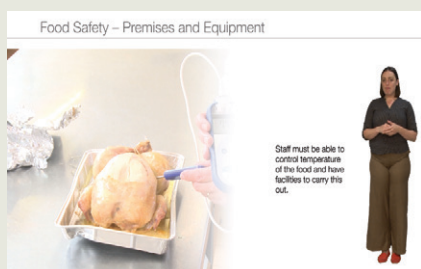
What does the food safety course cover?

The food safety course covers:

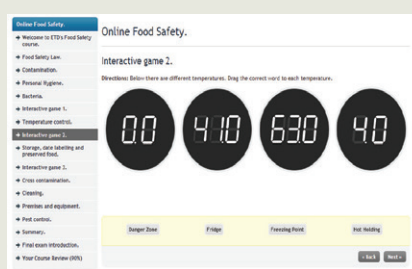
- Food poisoning
- Cleaning
- Pest control
- Food safety risk assessments
- Hazard analysis and critical control points (HACCP)

What is the benefit of food safety training in your business?

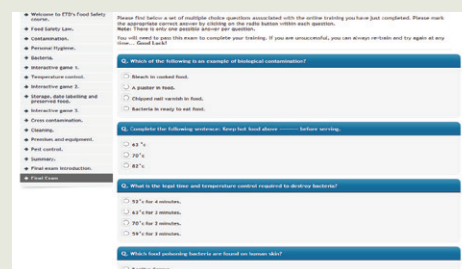
This training will ensure that you and your staff know how to implement an effective workflow, prevent cross-contamination and serve all types of food safely. Staff can complete their training at any time to suit your needs.



Video Presentations.



Interactive games.



Final exam - certificates provided.

The production, processing, distribution, retail, packaging and labelling of foodstuffs are governed by a mass of laws, regulations, codes of practice and guidance to protect the nation's health.

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