

HSWG45: Food Safety Essentials (RoSPA)

Food safety training is essential for any food business that aims to create and encourage a food safety culture. It is a legal requirement for staff involved in food handling to be adequately trained and supervised in line with their work activity. This highly interactive and engaging RoSPA approved Food Safety Essentials course meets UK / EU Legal requirements and is compatible with the relevant Level 1 syllabuses.

Course Content

Module 1: Introduction to Food Safety

- Food Safety and why it is important

Module 2: The Law and Food safety

- Food businesses and food handlers
- Reporting, record keeping and training
- Who enforces food safety law

Module 3: Food Safety Hazards and Risks

- Hazards and risks
- Food safety hazards, their sources and effects
- Understanding bacteria
- How food safety risks arise

Module 4: Risk Control – Temperature, Preservation and Storage

- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, Hot Holding and Re-heating
- Food Preservation
- Food Storage

Module 5: Risk Control – People, Places and Pests

- Food handlers and personal hygiene
- Keeping work areas clean
- Food premises and equipment
- Pest control

Course Duration

- 2.5 hours

Available in:

- Audio with subtitles

Delivered via:


- Internet

If you require any further information please contact NYES:

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