

FOOD SAFETY (TRAIN THE TRAINER)

Course Number
SC0204.2

Validity
3 Years

Duration
1 day

Assessment
Continuous

Our Food Safety Train the Trainer course is for those looking to train others in L1 / Basic Food Safety Awareness. Delegates will learn Food Safety to L2 standard to enable them to run their own in house L1 / Basic Food Safety classes . As with all of all of our Train the Trainer courses we will provide tuition on training methods suitable for in-house training of the organisations own staff. Delegates will gain sufficient knowledge to run their own engaging and compliant training sessions. At the training end all delegates will present a micro teach session and be assessed for their training delivery and Food Safety Knowledge and training standard.

Introduction

- Introduction and course overview

Course Programme

- Food safety overview
- Food preparation / cooking
- Storage
- Refrigeration
- Holding temperatures
- Microbiological hazards
- Food poisoning & controls
- Contamination hazards & controls
- Food allergens
- HACCP
- Food handling & personal hygiene
- Food premises & equipment
- Cleaning & disinfection
- Course evaluation

Suitable for:

Care, Education
and Commercial



Train the Trainer Module

- Teaching methods and learning styles
- Feeding back
- Evaluating
- Presenting information
- 'Do's and don'ts'
- Assessment